HENNY PENNY™
Global Foodservice Solutions

Henny Penny
Computron 8000

Electric
Pressure Fryers

Computron 8000 Operating Instruction

LIMITED WARRANTY FOR HENNY PENNY APPLIANCES

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

NEW EQUIPMENT: Any part of a new appliance, except lamps and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

REPLACEMENT PARTS: Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

The warranty for new equipment and replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel or other expenses incidental to the repair or replacement of a part.

EXTENDED FRYPOT WARRANTY: Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

0 TO 3 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

3 TO 7 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be presented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

TABLE OF CONTENTS

Section **Page**

Section 1. OPERATION 1-1
1-1. Introduction 1-1
1-2. Operating Controls 1-1
1-3. Clock Set 1-4
1-4. Basic Operations and Procedures 1-6
1-5. Clean-Out Mode 1-9

Section 2. PROGRAMMING 2-1
2-1. Introduction 2-1
2-2. Product Program Mode 2-1
2-3. Special Program Mode 2-8
2-4. Data Logging, Heat Control, Tech Mode, and Stat Mode 2-16
2-5. Program Settings Worksheets 2-16

Section 3 ERROR CODES
3-1. Introduction 3-1
3-2. Error Codes Table 3-1

Section 4 INFORMATION MODE
4-1. Information Mode Functions 4-1

Section 5 PARTS INFORMATION & WIRING DIAGRAMS
5-1. Introduction 5-1
5-2. Genuine Parts 5-1
5-3. How to Order 5-1
5-4. Prices 5-1
5-5. Delivery 5-1
5-6. Warranty 5-1
Wiring Diagrams 5-4

SECTION 1. OPERATION

1-1. INTRODUCTION

This section provides basic operating procedures for the Henny Penny Computron 8000 Fryer. See Fryer Manual for more details on fryer operation.

1-2. OPERATING CONTROLS

Refer to Figure 1-1 on page 1-3.

Fig. No.	Item No.	Description	Function
1-1	1	HEAT ON	Lights when the control calls for heat. The elements or burners come on and heat the shortening.
1-1	2	Digital Display	Shows all the functions of the cooking cycle, program modes, diagnostic modes, and alarms.
1-1	3	PR PRESSURE ON	Lights when the solenoid closes and pressure starts to build inside frypot.
1-1	4	WAIT	Flashes when the shortening temperature is NOT at the proper temperature for cooking product.
1-1	5	READY	Lights when the shortening temperature is 5° F below to 15° F above the cooking temperature, signaling the operator that the shortening temperature IS at the proper temperature for cooking product.
1-1	6	INFO	Press to display the following fryer information and status: a. The temperature of the shortening b. The temperature setpoint c. The number of cook cycles until Filter Lockout d. Date and Time If pressed in the Program Mode, shows previous settings. Pressing this along with P PROG accesses the Information Mode which has historic information on the operator and fryer's performance.
1-1	7 & 8	DOWN UP	Used to adjust the value of the currently displayed setting in the Program modes.

1-2. OPERATING CONTROLS (Continued)

Fig. No.	Item No.	Description	Function
1-1	9		Press to access program modes. Once in the program mode, it is used to advance to the next setting. If pressed along with it accesses the Information Mode which has historic information on the Operator and fryer's performance.
1-1	10		Used to start and stop cooking cycles, and to stop the timer at the end of a holding cycle.
1-1	11	Menu Card Window	The name of the food product associated with each Product Selection button. The menu card strip is located behind the decal.
1-1	12	Product Select Buttons	Are used to select the product for cooking. To use them to start cooking cycles, see section 3, Special Program Mode item SP-10.
1-1	13	Cook/Pump Switch	A 3-way switch with a center OFF position. Turn the switch to the Cook position to operate the fryer. Turn the switch to the Pump position to operate the filter pump. Certain conditions must be met before operating the filter pump. These conditions are covered later in the Filtering Section of the fryer manual.
1-1	14		Used to manually enter an Idle mode, or Clean-out mode.

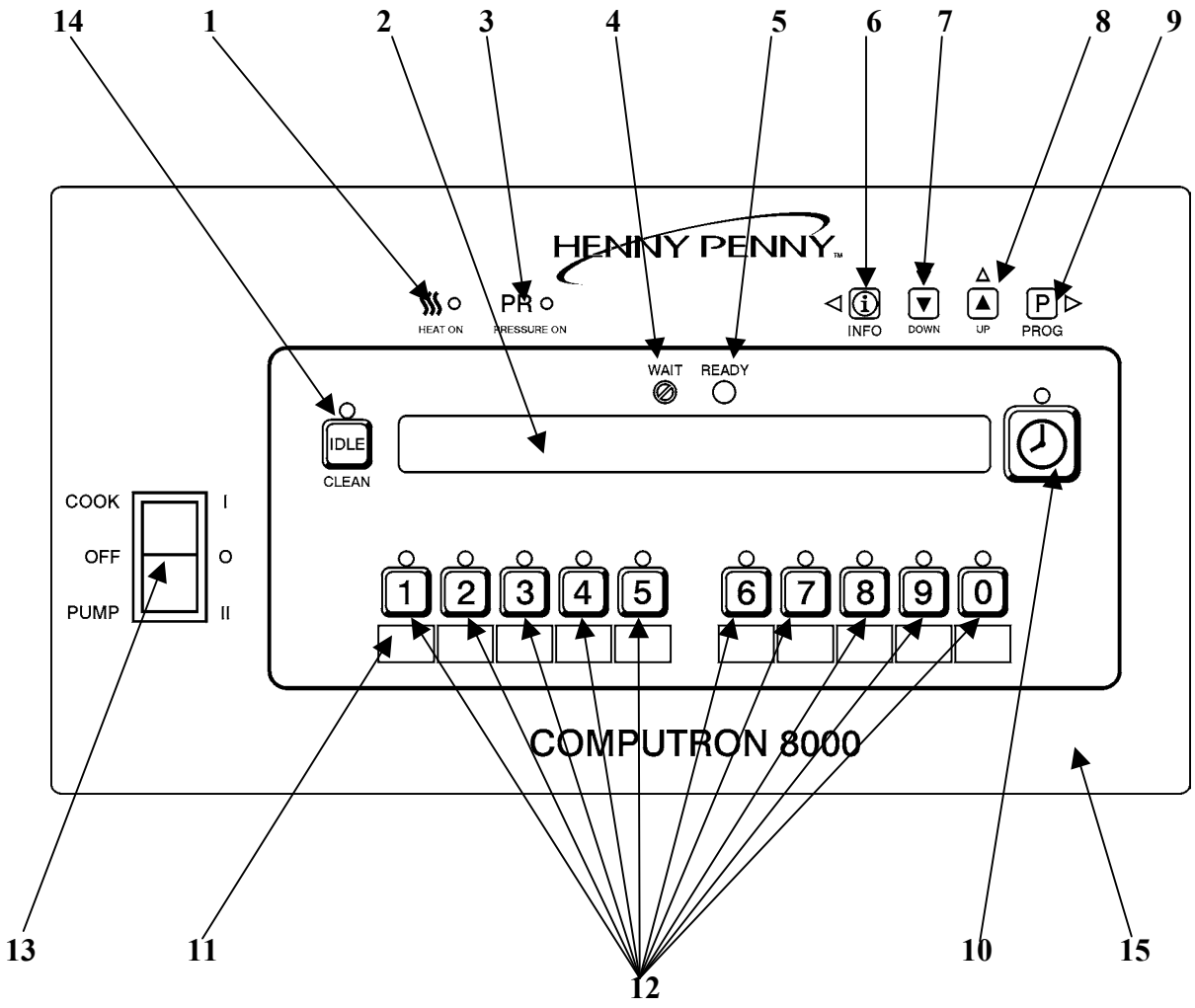
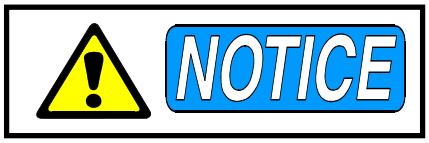

14
1
2
3
4
5
6
7
8
9
HENNY PENNY
HEAT ON
PR
PRESSURE ON
INFO
DOWN
UP
PROG
WAIT
READY
IDLE
CLEAN
COOK
OFF
PUMP
I
O
II
1
2
3
4
5
6
7
8
9
0
COMPUTRON 8000
13
11
12
10
15

Figure. 1-1

1-3 CLOCK SET



Upon initial start-up, or PC board replacement, if "CLOCK SET" automatically appears in the display, start with step 4.

1. Press and hold P PROG for 5 seconds until "LEVEL 2" shows in display.
2. Press P PROG and "CLOCK SET", "ENTER CODE" shows in display.
3. Press 1 2 3 . .
4. "CS-1, SET, MONTH", and the month flashes in the display.
5. Press the ▽ DOWN △ UP to change the month.
6. Press P PROG and "CS-2, SET, DATE" shows in the display, with the date flashing.
7. Press ▽ DOWN △ UP to change the date.
8. Press P PROG and "CS-3, SET, YEAR" shows in the display, along with the year flashing.
9. Press ▽ DOWN △ UP to change the year.
10. Press P PROG and "CS-4, SET, HOUR" shows in the display, with the hour and "AM" or "PM" flashing.
11. Press ▽ DOWN △ UP to change the hour and AM/PM setting.
12. Press P PROG and "CS-5, SET, MINUTE" shows in the display, with the minutes flashing.
13. Press ▽ DOWN △ UP to change the minutes.

1-3. CLOCK SET (Continued)

14. Press [P] PROG and "CS-6, CLOCK MODE" shows in the display, along with "1.AM/PM".

    "1.AM/PM" is 12 hour time, "2.24-HR" is 24 hour time. Press ▽ DOWN ▲ UP to change.

15. Press [P] PROG and "CS-7, DAYLIGHT SAVINGS ADJ" shows in the display, along with "2.US".

    Press ▽ DOWN ▲ UP to change to the following:

    a. "1.OFF" = No automatic adjustments for Daylight Savings Time.

    b. "2.US" = Automatically applies United States Daylight Savings Time adjustment. DST activated on the first Sunday in April. DST de-activated on the last Sunday in October.

    c. "3.EURO" = Automatically applies European (CE) Daylight Saving Time adjustment. DST activated on the last Sunday in March. DST de-activated on the last Sunday in October.

16. Press [P] PROG and "CS-8, BEGIN NEW DAY" shows in display, along with "3:00AM".

    This setting indicates the time of day that statistics start accumulating for a new day. If set to 3:00AM, for example, then late night cook cycles and filter operations from midnight to 3:00AM Tuesday morning, are accumulated with Monday's statistics.

    The CS-8 value can be set from 12:00AM (midnight) to 8:00AM, in half hour increments (12:00 AM, 12:30 AM, 1:00 AM, 1:30 AM, etc.). The default value for general market software is 3:00 AM.

    Press ▽ DOWN ▲ UP to change the time the "new" day starts.

17. Clock Set is now complete. Press and hold [P] PROG to exit.

1-4. BASIC OPERATIONS AND PROCEDURES

These are just basic procedures. Refer to the 500/600/561 manual for more detailed instructions.

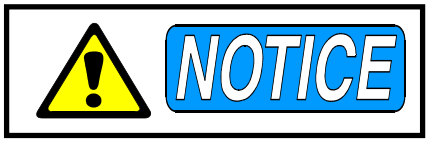
1. Be sure the drain valve is in the closed position.

2. Remove fry basket from frypot and leave lid up.

3. Fill the frypot with shortening.

We recommend melting solid shortening on an outside heating source before placing it in the frypots. The curved portion of the gas frypots, or the elements of the electric frypots, must be completely submerged in Liquid shortening. Fire or damage to the frypot or elements could result.

4. Move power switch to the "COOK" position. Unit automatically goes into the melt cycle. When the temperature reaches 230°F (110°C) the control goes into the heat cycle, and heats the shortening until the temperature setting is reached.



Bypass the melt cycle, if desired, by pressing a Product button and holding it for five seconds. The display shows "EXIT MELT? 1=YES 2=NO". Press YES 1 *to exit melt.*

Do not bypass the melt cycle unless enough shortening has melted to completely cover all of the heating elements, or excessive smoking or a fire could result.

5. Once out of the Melt cycle, WAIT flashes until 5° before setpoint temperature is reached. Then READY illuminates and the selected product shows in the display.

1-4. BASIC OPERATIONS AND PROCEDURES (Continued)

6. Completely stir shortening to stabilize the temperature throughout the frypot.

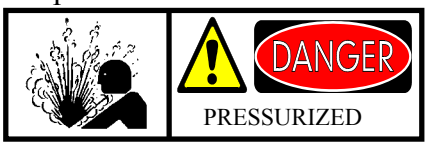
7. Once the shortening temperature has stabilized at the setpoint temperature, place the baskets into the shortening. Then place product into the basket.

Do not overload, or place product with extreme moisture content into the basket. 18 lbs. (8.2 kgs.) for the 561 and 12 lbs. (5.4 kgs.) for the 500 and 600, is the maximum amount of product per frypot. Failure to follow these directions can result in shortening overflowing the frypot. Serious burns or damage to the frypot could result.

8. Lift the basket slightly out of the shortening and shake basket to separate pieces.

9. Remove basket handle and close lid quickly, latching the lid.

10. Tighten the lid spindle clockwise, sealing the lid. Align red knob on the spindle with red knob on the latch.



LATCH THE LID PROPERLY AND ALIGN THE RED BALLS OR SEVERE BURNS WILL RESULT.

11. Press to start a cook cycle.
The display counts down the cooking time.

A different product can be selected during the first minute of cooking, in case the wrong Product Button was pressed. To check the shortening temperature press *or to stop a cook cycle, press* .

1-4. BASIC OPERATIONS AND PROCEDURES (Continued)

12. Within a few minutes, the pressure gauge increases to the OPERATING ZONE. If not, recheck the Installation and Operation procedures in the Service Manual.

13. Near the end of the cook cycle the fryer automatically depressurizes, an alarm sounds and the display flashes "DONE". To stop the alarm, press .

CHECK THE PRESSURE GAUGE READING. DO NOT ATTEMPT TO OPEN THE LID UNTIL THE PRESSURE DROPS TO ZERO. OPENING THE LID WHEN THE FRYPOT IS PRESSURIZED ALLOWS HOT SHORTENING AND MOISTURE TO ESCAPE FROM THE FRYPOT, RESULTING IN SEVERE BURNS.

14. After pressure drops to zero, turn the spindle counterclockwise.

Do not flip or spin the spindle cross arm when opening the lid because it could damage the acme nut inside the cross bar.

15. Unlatch and raise the lid quickly to allow most of the condensation on the lid to drain through the drain channel and not into the shortening.

Do not let the lid slam up against the backstop because damage to the hinge could result.

16. Using the detachable handle, lift the basket and inspect product for doneness. Dump product into holding pan.

17. If a Quality time (hold time) was programmed, the controller automatically starts the hold timer. The display alternately shows the product selected and the quality time remaining in minutes. If a different product is selected during the hold cycle, the display only shows the product selected.

1-4. BASIC OPERATIONS AND PROCEDURES (Continued)

18. At the end of the Hold mode, a tone sounds, the display flashes "QUALITY", and the product it was timing. Press and release .

In the Cook mode, when "FILTER SUGGESTED", shows in the display, the operator has the option to filter at this time, or to continue cooking. But, if the operator continues cooking, a Filter Lockout occurs within the next cook cycle, or two.

When **"FILTER LOCKOUT"** , then **"YOU *MUST* FILTER NOW....."** shows in the display,

is the only button that functions, until the unit is filtered. Follow the steps in your Operator's Manual on filtering.

Once filtering is complete and the Cook/Pump switch is turned back on, "IS POT FILLED" shows in the display, followed by "1=YES 2=NO".

If shortening is at the proper level in the frypot, press

and the controls start a normal heating process.

If shortening is NOT at the proper level, press

and "TURN OFF UNTIL FILLED…" scrolls through the display. Turn the Cook/Pump switch to the OFF position, fill frypot to the proper level, then turn the Cook/Pump switch back to the COOK position.

Again, "IS POT FILLED" shows in the display, followed by "1=YES 2=NO". This time press

and unit resumes normal heating process.

When the fryer is heating, the shortening level must always be above the heating elements on an electric fryer, and above the curved surface of the frypot on a gas fryer. Failure to follow these instructions could result in a fire and/or damage to the fryer.

1-5. CLEAN-OUT MODE

The Computron 8000 has a Clean-Out Mode to clean the frypot upon initial start-up and every change of shortening.

Follow the steps in the 500/600/561 Service manual on Cleaning the Frypot.

When heating the cleaning solution and vinegar solutions, turn the Cook/Pump switch to "COOK. " When the fryer starts the Melt Mode, press and hold

then "CLEAN-OUT ?", "1=YES 2=NO"shows in display. Press

to start Clean-Out mode. The fryer displays "*CLEAN-OUT MODE*" and heats up to a preprogrammed temperature, then automatically begins a preset timed countdown. Use the UP and DOWN buttons, if necessary, to adjust the temperature and keep the cleaning solution from boiling over.

See Special Program Modes SP-10 and SP-11 to preset the temperature and time.

NEVER PRESSURIZE FRYER TO CLEAN. LEAVE THE LID OPEN. WATER UNDER PRESSURE IS SUPER HEATED AND CAUSES SEVERE BURNS IF IT COMES IN CONTACT WITH SKIN.

DO NOT let the cleaning solution boil. If the cleaning solution in the frypot starts to foam and boil over, IMMEDIATELY TURN THE COOK/PUMP SWITCH TO THE OFF POSITION. DO NOT try to contain it by closing the lid, or severe burns could result.

SECTION 2. PROGRAMMING

2-1. INTRODUCTION

The controls are preset from the factory, but desired functions can be programmed in the field. This section includes the Product Programming Mode, which are the basic settings, and the Level 2 programming, which are the more detailed settings.

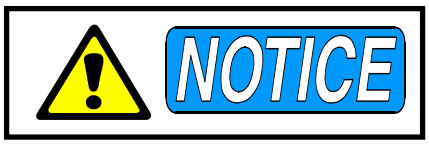
2-2. PRODUCT PROGRAM MODE

This mode allows the operator to change and set various parameters for each product.

1. Press and hold P PROG for one second until "PROG" shows in the display, followed by "ENTER CODE".

2. Enter code 1, 2, 3. "SELECT PRODUCT…PRESS PROG" scrolls across the display.

3. Press and release the desired Product button (1 to 10).



Press ▼ DOWN *to copy a product, erase a product, preset a product, erase all products, or preset all products.*

4. Press and release P PROG . The name of that product shows in the display. Ex. " NAME"FRIES".

Change Product Names

a. Press and release ▼ DOWN ▲ UP and the first letter, or digit, starts flashing.

b. Press and release ▼ DOWN ▲ UP to change the flashing letter.

c. To continue to the next letter, press P PROG . Then press ▼ DOWN ▲ UP to change this letter.

d. Repeat step c until up to 7 letters are entered.

2-2. PRODUCT PROGRAM MODE (Continued)

e. Press and hold P PROG to exit Program Mode, or press and release P PROG until "PRELOAD" shows in display, to continue with Program Mode.

5. The Preload Mode allows the operator to drop large pieces first, with the lid up, before loading the rest of the product. The preload cycle always runs without pressure and which always regulates to the Step 1 cook temperature. Press ▽ DOWN △ UP to set a Preload time, or press P PROG if no Preload is desired

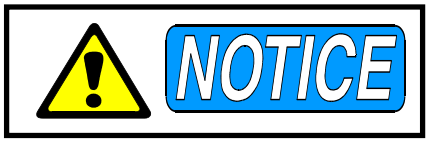
6. Press and release P PROG and "1. COOK TIME" shows in the display along with the preset time. Press ▽ DOWN △ UP to change the time. The time shows in minutes and seconds. Press and hold the buttons, and the time will jump by 5 second increments to a maximum of 59:59.

7. Press and release P PROG and "1. TEMP" shows in the display, along with the preset temperature on the right side of the display. Press ▽ DOWN △ UP to change the temperature. Press and hold the buttons and the temperature will jump by 5 degree increments to a max. of 380°F (193ºC), and a min. of 190°F (88ºC).

8. Press and release P PROG and 1. PRESSURE" shows "in the display along with "YES" or "NO". Press ▽ DOWN △ UP to build pressure in the first step, or not.

9. Press and release P PROG and "2. STEP 2 AT" shows in display, along with a step 2 time. If no step 2 is desired, set time to "0:00" and press P PROG . If a step 2 is desired, press ▽ DOWN △ UP and set a time. Then press P PROG to set temperature and pressure.

2-2. PRODUCT PROGRAM MODE (Continued)



Up to 10 steps can be programmed for a product, repeating the above step for each cooking step.

10. Press and release P PROG and "ALARM – 1 AT 0:00" shows in the display. Press and release ▽ DOWN ▵ UP to set an alarm. Ex: If a cook cycle was set at 3 minutes, and an alarm was to go off after 30 seconds into the cook cycle, "2:30" would be set in the display at this time. When the timer counts down to 2:30 the alarm sounds.

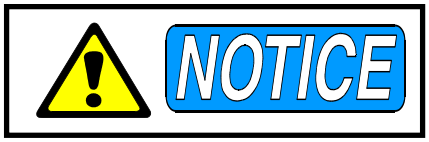
    After the alarm time is set, press P PROG and "ALARM" and "TYPE" flashes in the display, with the alarm type on the right side of the display. "TIME", "SHAKE", "STIR", "ADD", and "LID" can be set by pressing ▽ DOWN ▵ UP. An alarm sounds and alarm type flashes, prompting the operator to shake the basket, stir the product, or add product. If "TIME" is selected, the time remaining flashed in the display. If "LID" is selected,
    "CLOSE LID" flashes in the display. The timer count-down is paused until the lid is closed and is pressed to restart the timer.

    NOTE

    Up to 4 alarms can be programmed. After the first one is set, the other alarms can be accessed by pressing P PROG again.

11. Press and release P PROG until "QUALITY TMR" shows in the display along with the preset holding time. Press and release the ▽ DOWN ▵ UP to adjust the holding time, up to 59:59.

2-2. PRODUCT PROGRAM MODE (Continued)



To exit the Program mode at any time, press and hold P PROG *for 2 seconds.*

12. Press and release P PROG and "LOAD COMP" shows in the display along with the load compensation value. This automatically adjusts the time to account for the size and temperature of the cooking load. Press and release ▽ DOWN △ UP to change this value to a max. of 20 and a min. of 0. Preset at factory at 5.

13. Press and release P PROG and "LCOMP REF" shows in the display along with the load compensation average temperature. This is your average cooking temperature for the products you cook. The timer speeds up at temperature above this setting and slows down at temperatures below this setting. Press and release ▽ DOWN △ UP to change this value.

    Or, to use the cooking setpoint temperature as the load compensation reference point, press △ UP until "STEP-X" and "TEMP" flashes in the display. Now for example, if the cooking temperature is 350°, the timer speeds up when the shortening temperature is above 350, and slows down when the temperature is below 350.

14. **Go to Idle after Done?**
    Press and release P PROG and "GO TO IDLE, AFTER DONE" shows in the display, along with "YES" or "NO". Press ▽ DOWN △ UP to toggle between YES and NO.

2-2. PRODUCT PROGRAM MODE (Continued)

15. **Filter Cycle Mode (Optional)**
For "FILTER AFTER" to appear in the Product Program Mode, the Filter Tracking must be enabled in the Special Program Mode. (See section 4-3.) You have the option to program **"mixed"** (each product has its own filter count) or **"global"** (all products have the same count).

Press PROG .

"2,Mixed"

a. "FILTER AFTER" shows in the display, along with the preset number of cook cycles.

b. Press and release DOWN UP until the desired number of cook cycles between filters shows in the display. For example, if 4 is set for a product, each time that product is selected, it counts 1/4, or 25%. Then each time a product is cooked, the percentages add up until 100%, or more is reached. Then display shows "FILTER SUGGESTED".

"3,GLOBAL"

a. "FILTER INCL" shows in the display, along with "NO" or "YES"

b. Press and release DOWN UP to "YES" if that product is to be included in the filter count, or "NO" if it is not.

Copy/Erase Pre-set Products

Products and their setpoints can be copied from one menu location on the controller to another location, preset the controls to factory settings, or erase products and all their values.

1. Press and hold PROG for one second until "PROG" shows in the display, followed by "ENTER CODE".

2. Enter code 1, 2, 3. "SELECT PRODUCT…PRESS PROG" scrolls across the display, followed by "DOWN" FOR OPTIONS"

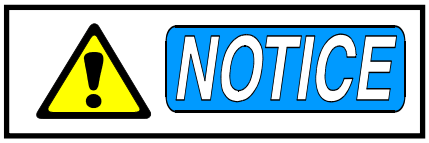
2-2. PRODUCT PROGRAM MODE (Continued)

3. Press ▼ DOWN and "**OPTION**", followed by "*1. COPY A PROD" shows in display. Press ▼ DOWN again, each time, to view the following options:

   *1. COPY A PROD
   *2. ERASE A PROD
   *3. PRESET A PROD
   *4. ERASE ALL
   *5. PRESET ALL

4. To select one of the above options, press P PROG while the desired option shows in display.

   Selecting PRESET A PROD, or PRESET ALL PROD sets factory setpoints in those menu items.



Press ◁ i INFO at any time to exit the Options menu, or wait 30 seconds and controller automatically exits.

The following are examples of copying and erasing products:

Copying

Press P PROG to select the presently displayed "COPY A PROD" option. "COPY __ TO __" shows in display.

The first set of "_" is blinking. Select the product you wish to copy *from,* for example, by pressing the 2 button:

"COPY 2 TO __" shows in display.

Next, press product you want to copy *to,* for example, by pressing the 0 button. The controller responds with a confirmation message:

"COPY 2 TO 0?"
"1=YES 2=NO"

2-2. PRODUCT PROGRAM MODE (Continued)

Press 1 (YES) and the controller copies product #2 to the product #0 position (the #2 product is left intact) and the display shows "* COPIED *", then returns to the "Select Prog Product" step with the #0 product already selected.

Press 2 (NO), or don't press any button for 20 seconds, the controller displays "X CANCELED X" and abandons the copy process. In this case no changes are made.

Erasing

On the "Select Prog Product" step, press ▼ DOWN :

"** OPTIONS **" followed by "*1. COPY A PROD" shows in display.

Press ▼ DOWN three more times to reach the "Erase All" option:

"*2. ERASE A PROD"
"*3. PRESET A PROD"
"*4. ERASE ALL"

Press P PROG to select the presently displayed "Erase All" option. The controller responds with a confirmation message:

"ERASE ALL PROD ?"
"1=YES 2=NO"

Press 1 (YES) to confirm that you want to erase all products back to "empty" values. The controller responds by erasing each product individually...

"ERASING 1"
"ERASING 2"
"ERASING 3"
"ERASING 4"
"ERASING 5"
"ERASING 6"
"ERASING 7"
"ERASING 8"
"ERASING 9"
"ERASING 0"

Then briefly displays "* ALL ERASED *" and finally, returns to the "Select Prog Product" display.

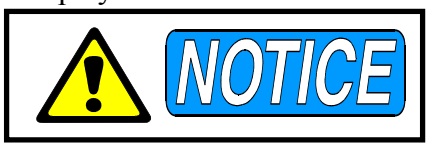
2-3. SPECIAL PROGRAM MODE

The Special Program mode is used to set more detailed parameters listed below.

- **SP-1** • Degrees Fahrenheit or Celsius
- **SP-2** • Language: English, French, German, Spanish, and Portuguese
- **SP-3** • System Initialization
- **SP-4** • Audio Volume
- **SP-5** • Audio Tone
- **SP-6** • Type of Shortening to be Melted - Liquid, Solid
- **SP-7** • Idle Mode
- **SP-8** • Filter Tracking
- **SP-9** • Product Buttons
- **SP-10** • Clean-Out Minutes
- **SP-11** • Clean-Out Temperature
- **SP-12** • Nominal Amps Reading
- **SP-13** • Amps Reading Low Limit (percentage)
- **SP-14** • Amps Reading High Limit (percentage)
- **SP-15** • Program Code Change

1. Press and hold P PROG for 5 seconds until "L-2" and "LEVEL 2", followed by, “SP PROG" and “ENTER CODE shows in the display.

2. Enter code 1, 2, 3, and "SP- 1 ", "TEMP, UNITS" shows in the display.



If a bad code is entered, an alarm sounds and "BAD CODE" shows on the display. Wait a few seconds, the control reverts back to the cook mode, and repeat the above steps.

To exit from the Special Program mode at any time, press and hold P PROG button for 2 seconds, or to roll back to previous setting, press ◁ INFO .

Degrees Fahrenheit or Celsius (SP-1)

a. Follow steps 1 and 2 above.

b. The display flashes "SP- 1" and "TEMP, UNITS", along with "ºF" or "ºC". Press ▽ DOWN △ UP buttons to toggle from "ºF" to "ºC", or vice versa.

2-3. SPECIAL PROGRAM MODE (Continued)

Language (SP-2)

a. Follow steps 1 and 2 above.

b. Press and release PROG button. "SP-2" and "LANGUAGE" flashes on the display, along with the language (Ex:" 1.ENGL")

c. To toggle to the desired language, press and release DOWN UP .

System Initialization (SP-3)

This step resets the controls, but doesn't erase product settings.

a. Follow steps 1and 2 above.

b. Press and release PROG twice. "SP-3" and "DO SYSTEM INIT" flashes on the display, along with "INIT'.

c. Press and hold DOWN . "INIT" shows on the display, a tone sounds, and "IN 3", "IN 2", " IN 1" flashes on the right side of the display. When "INIT" starts flashing on the left side of the display, release DOWN . When " DONE" shows on the display, the initialization is complete, and the controls now have factory preset parameters.

Audio Volume (SP-4)

The volume of the speaker can be adjusted.

a. Follow steps 1 and 2 above.

b. Press the PROG 3 times. "SP-4" and "AUDIO VOLUME" flashes on the display, along with the volume value.

c. Press DOWN UP to adjust the speaker volume; 10 the maximum value and 1 the minimum.

2-3. SPECIAL PROGRAM MODE (Continued)

Audio Tone (SP-5)

The tone of the speaker can be adjusted.

a. Follow steps 1 and 2 above.

b. Press PROG 4 times. "SP-5" and "AUDIO TONE (HZ)" flashes on the display, along with the tone value.

c. Press DOWN UP to adjust the tone of the speaker; 2000 the maximum, 50 the minimum.

Type of shortening to be melted - Liquid or Solid (SP-6)

The Melt cycle can be set to the type of shortening being used.

a. Follow steps 1 and 2 above.

b. Press and releas PROG 5 times. "SP-6" and "MELT CYCLE SELECT" flashes on the display, along with "l=LIQ" or "2=SOLID".

c. Press DOWN UP to toggle from one type to another.

The type of shortening being used in the cooker determines the amount of heat applied during the Melt cycle. If the controls are set to the Solid setting, less heat is applied to the shortening, than if the controls were set to Liquid. Too much heat applied to solid shortening causes much smoking, and could cause a fire. Match this setting to the type of shortening being used at the time.

We recommend melting solid shortening on an outside heating source before placing it in the frypots. The elements of the electric pot, must be completely submerged in Liquid shortening. Fire or damage to the frypot could result.

2-3. SPECIAL PROGRAM MODE(Continued)

Idle Mode (SP-7)

A programmed Idle mode allows the shortening temperature to drop to a lower temperature when not in use. This saves on the shortening and utilities.

a. Follow steps 1and 2 above.

b. Press and release P PROG 6 times. "SP-7" and "IDLE MODE ENABLED?" flashes in the display, along with "NO" or "YES".

c. Press and release ▽ DOWN △ UP to toggle from NO to YES, or vice versa.

d. With "YES" in the display, the Idle mode is enabled. Press and release P PROG . "SP-7A" and "IDLE SETPT TEMP" shows in the display, along with the preset temperature.

e. Change the Idle setpoint temperature, by pressing ▽ DOWN △ UP

f. Press and release P PROG . "SP-7B" and "AUTO-IDLE MINUTES" shows in the display, along with the preset time.

g. Press ▽ DOWN △ UP to set the minutes the cooker stays idle before the Auto-idle is enabled; 60 the maximum, OFF the minimum. Ex: "30" in the display means, if product is not cooked in that frypot for 30 minutes, the control automatically activates the idle setpoint temperature, programmed above.

h. Press and release P PROG . "SP-7C" and “GO IDLE AT MELT ?” shows in display.

i. Press ▽ DOWN △ UP to toggle from NO to YES, or vice versa. With "YES" in the display, the fryer automatically enters the Idle Mode once the Melt Mode is exited.

2-3. SPECIAL PROGRAM MODE (Continued)

Filter Tracking Enabled (Sp-8)

The controls can be set to signal the operator when the shortening needs filtering. The Filter Tracking must be enabled to program the number of cook cycles between filtering procedures. (See Filter Cycles section 2-2.)

a. Follow steps 1 and 2 above.

b. Press and release P (PROG) until "SP-8" and "FILTER TRACKING ENABLED" flashes on the display, along with "1,OFF".

c. To enable the filter tracking, press ▽ (DOWN) △ (UP) to toggle the display from "1,OFF", to "2,MIXED", or, "3,GLOBAL".

NOTICE

The Mixed setting allows the operator to set different amounts of cook cycles, between filters, for each product. If the operator wants to have one setting for all products go to ***step h****.*

d. If "2,MIXED" is selected, press P (PROG) and "SP-8A" shows in the display followed by "SUGGEST FILTER AT …" and a value between 75% and 100%. Press and release the ▽ (DOWN) △ (UP) to change this value.

e. Press P (PROG) and "SP-8B" shows in the display followed by "LOCKOUT ENABLED?" and "YES" or "NO". Press and release ▽ (DOWN) △ (UP) to choose yes or no.

f. Press P (PROG) and "SP-8C" shows in the display, if YES was chosen in step e. FILTER LOCKOUT AT…" and a value between 100% and 200% shows in display. Press ▽ (DOWN) △ (UP) to change this value.

2-3. SPECIAL PROGRAM MODE (Continued)

g. Now, go back to the Product Program mode, to the Filter Cycle, and program in the number of cook cycles between filtering.

h. If "3,GLOBAL" is selected, "SP-8A" shows in the display, and followed by "GLOBAL FILTER CYCLES". The right side of the display shows a digit, 1 to 99. Press ▽ DOWN ▽ △ UP △ to set the desired amount of cook cycles between filters.

NOTE

In cook mode, the number of global cook cycles remaining shows in the center of the display. Ex: "-------- 5x ---------".

i. Press P PROG and “SP-8B” shows in the display followed by “LOCKOUT ENABLED?” and “YES” or “NO”. Press and release ▽ DOWN ▽ △ UP △ to choose yes or no.

j. Now, go back to section 2-2 and enter the Program mode. Press P PROG until "FILTER INCL" shows in the display (step 13). Each product must be set to "YES" to be included in the filter tracking.

Product Buttons (Sp-9)

This mode allows you set up the way products are selected, and cook cycles started, in the cook mode.

a. Follow steps 1 and 2 above.

b. Press and release P PROG until “SP-9” and “PRODUCT BUTTONS” flashes in the display.

c. When using the first option, “1,COOK”, pressing a Product button displays that product and starts the cook cycle. When nothing is cooking, no product displays.

d. Press ▽ DOWN ▽ △ UP △. to show the second option. If using "2,SELECT", pressing a Product button displays the product only. Press ⏲ to start the cook cycle.

2-3. SPECIAL PROGRAM MODE (Continued)

Clean-Out Temperature (Sp-10)
This allows you to set the number of minutes of the Clean-Out Mode.

a. Follow steps 1 and 2 above.

b. Press P PROG until "SP-10" and "CLEAN-OUT MINUTES" shows in display, along with the preset minutes.

c. Press ▽ DOWN △ UP to change the number of minutes, up to 99.

Clean-Out Temperature (Sp-11)
This allows you to set the temperature of the Clean-Out Mode.

a. Follow steps 1 and 2 above.

b. Press P PROG until "SP-11" and "CLEAN-OUT TNP" shows in display, along with the set temperature.

c. Press ▽ DOWN △ UP to change the temperature, up to 212ºF (100ºC).

Nominal Amps Reading (SP-12)

a. Press P PROG until "SP-12", "AMPS RDG, NOMINAL" shows in display.

b. Check the amp reading on the right side of display (ex: "37 A") with the amp reading on the data plate. If readings are different, use ▽ DOWN △ UP to change display to match data plate. (This could vary depending upon how the unit is wired.)

Amps Reading Low Limit (SP-13)
This is the percentage below the Nominal Amp Reading in which the controls senses a too low amperage warning (E27). Preset at 80%, but can be changed (50 to 99%):

a. Follows steps 1 and 2 above.

b. Press P PROG until "SP-13" and "AMPS RDG, LOW LIMIT" shows in the display, along with the preset percentage.

c. Press ▽ DOWN △ UP to change percentage.

2-3. SPECIAL PROGRAM MODE (Continued)

Amps Reading High Limit (SP-14)
This is the percentage above the Nominal Amp Reading in which the controls senses a too high amperage warning (E25).
Preset at 110%, but can be changed (101 to 150%):

a. Follows steps 1 and 2 above.

b. Press P PROG until "SP-14" and "AMPS RDG, HIGH LIMIT" shows in display, along with the preset percentage.

c. Press and release ▽ DOWN △ UP to change percentage.

Program Code Change (SP-15)
This allows the operator to change the program code (factory set at 1, 2, 3) used to access Product Programming, Special Programming, Clock Set, Data Comm, and Heat Control modes.

a. Follows steps 1 and 2 above.

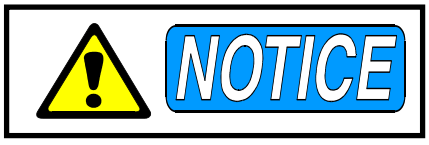
b. Press P PROG until "SP-15" and "CHANGE, MGR CODE, 1=YES" shows in display, along with "CODE".

c. Press 1. "ENTER NEW CODE, P=DONE, I=QUIT" shows in display. Press Product buttons with new code.

d. If satisfied with code, press P PROG. "REPEAT NEW CODE, P=DONE, I=QUIT, shows in display. Press same code buttons in step c.

e. If satisfied with code, press P PROG. *CODE CHANGE* shows in display.

f. If not satisfied with code, press ◁ INFO and *CANCELLED* shows in display, then reverts back to "SP-15" and "CHANGE, MGR CODE, 1=YES". Then the above steps can be repeated.



Press and hold P PROG *at any time to exit Special Program Mode.*

2-4. DATA LOGGING, HEAT CONTROL, TECH MODE, AND STAT MODE

The Data Logging, Heat Control, Tech and Stat modes are advanced diagnostic and program modes, mainly for Henny Penny use only. For more information on these Modes, contact the Service Department at 1-800-417- 8405, or 937-456-8405.

2-5. PROGRAM SETTINGS WORKSHEETS

The next two pages are worksheets for your convenience. They may be helpful in determining and recording setpoints.

Henny Penny Computron 8000 Customer_____
Product Settings Worksheet Date_____

Button #	Product Description:					
Name:	_ _ _ _ _ _ _ *(7 Characters Max)*				**Alarm-1**	
PreLoad:	*(Always uses Step 1 Temp.)*				**Alarm-2**	
	Time	Temp.	Pressure		**Alarm-3**	
Step 1			YES NO		**Alarm-4**	
Step 2			YES NO			
Step 3			YES NO		**Quality Timer**	
Step 4			YES NO		**Load Comp**	
Step 5			YES NO		**LComp Ref.**	
Step 6			YES NO		**Go To Idle when done?**	YES NO
Step 7			YES NO			
Step 8			YES NO		*-- Optional Filter settings -- Only one (or neither one) appears*	
Step 9			YES NO		**Filter After...**	
Step 10			YES NO		**Filter Include?**	YES NO

Button #	Product Description:					
Name:	_ _ _ _ _ _ _ *(7 Characters Max)*				**Alarm-1**	
PreLoad:	*(Always uses Step 1 Temp.)*				**Alarm-2**	
	Time	Temp.	Pressure		**Alarm-3**	
Step 1			YES NO		**Alarm-4**	
Step 2			YES NO			
Step 3			YES NO		**Quality Timer**	
Step 4			YES NO		**Load Comp**	
Step 5			YES NO		**LComp Ref.**	
Step 6			YES NO		**Go To Idle when done?**	YES NO
Step 7			YES NO			
Step 8			YES NO		*-- Optional Filter settings -- Only one (or neither one) appears*	
Step 9			YES NO		**Filter After...**	
Step 10			YES NO		**Filter Include?**	YES NO

Henny Penny Computron 8000 Customer_____
SP PROG Settings Worksheet Date_____

SP-1 Temperature Units	°F °C
SP-2 Language	1.English (English) 2. Français (French) 3. Deutsch (German) 4. Español (Spanish) 5. Portuguese (Portuguese)
SP-3 Initialize Step	xxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxxx
SP-4 Audio Volume	1 2 3 4 5 6 7 8 9 10
SP-5 Audio Tone (Hz)	(Frequency, 50 - 2000 Hz)
SP-6 Melt Cycle Select	1. SOLID 2. LIQUID

SP-7 Idle Mode Enabled? *(Select YES or NO below and complete corresponding section)*		
YES	**SP-7A Idle Setpoint Temp**	
	SP-7B Auto-Idle Minutes	
	SP-7C Go to Idle at Melt Exit?	YES NO
NO	xxxxxxxxxxxxxxxxxxxxxxxxxxxxxx	xxxxxxxxxxxxxxxxxxxxxxxxxxxxxx

SP-8 Filter Tacking Mode *(Select 1, 2, or 3 below and complete corresponding section)*		
1. OFF	xxxxxxxxxxxxxxxxxxxxxxxxxxxxxx	xxxxxxxxxxxxxxxxxxxxxxxxxxxxxx
2. MIXED	**SP-8A Suggest Filter At...**	
	SP-8B Lockout Enabled?	YES NO
	SP-8C Filter Lockout At...	
3. GLOBAL	**SP-8A Global Filter Cycles**	
	SP-8B Lockout Enabled?	YES NO

SP-9 Product Buttons	1. COOK 2. SELECT
SP-10 Clean-out Minutes	
SP-11 Clean-out Temperature	
SP-12 Nominal Amps Reading	*Normal, expected current draw. ("OFF" for Gas fryers.)*
SP-13 Amps Reading Low Limit	*Acceptable range below normal. ("OFF" for Gas fryers.)*
SP-14 Amps Reading High Limit	*Acceptable range above normal ("OFF" for Gas fryers.)*
SP-15 Manager's Access Code	

SECTION 3. ERROR CODES

3-1. INTRODUCTION

This section provides error codes and their information in the form of an easy-to-read table.

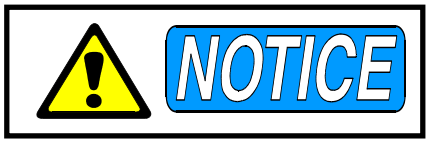
If a problem occurs during the first operation of a new fryer, recheck the installation section of the 500/600/561 Service manual.

3-2. ERROR CODE TABLE

In the event of a control system failure, the digital display shows an error message. These messages are coded: E4, E5, E6, E10, E15, E25, E26, E27, E41, E46, E47, E48, E70A & B and E92. An alarm sounds when an error code is displayed, and to silence this alarm, press any button.

DISPLAY	CAUSE	PANEL BOARD CORRECTION
E4	Control Board Overheating	Turn switch to OFF position, then turn switch back to ON. If display shows E4, the control board is getting too hot. Check the louvers on each side of the unit for obstructions. Check cooling fan, if present.
E5	Shortening Overheating	Turn switch to OFF position, then turn switch back to ON. If display shows E5, the heating circuits and temperature probe should be checked.
E6-A	Temperature Probe Open	Turn switch to OFF position, then turn switch back to ON. If display shows E6, have the temperature probe checked.
E6-B	Temperature Probe Shorted	Turn switch to OFF position, then turn switch back to ON. If display shows E6 have the temperature probe checked.
E10	High Limit	Reset the high limit by manually pushing up on the reset button. If high limit does not reset, high limit must be replaced.
E15	Drain Switch Failure	Close drain, using the drain valve handle. If display still shows E-15, have the drain microswitch checked.
E25	Heat Amps Too High	Have electrical supply, wiring and elements checked

3-2. ERROR CODE TABLE
(Continued)

DISPLAY	CAUSE	PANEL BOARD CORRECTION
E26	Heat Amps Locked On	Have the contactors and PC board checked.  *This error code could be displayed even with the Power switch turned OFF. Unplug fryer or shut off the wall circuit breaker to disconnect power to the fryer.*
E27	Heat Amps Too Low	Have electrical supply, contactors, wiring and elements checked.
E41, E46	Programming Failure	Turn switch to OFF, then back to ON. If display shows any of the error codes, try to reinitialize the control (Section 4-3). If error code persists, have the control board replaced.
E47	Analog Converter Chip or 12 Volt Supply Failure	Turn switch to OFF, then back to ON. If E47 persists, have the I/O board, or the PC board replaced. If speaker tones are quiet, probably I/O board failure.
E48	Input System Error	Have PC board replaced.
E-70-A	Missing or broken wire in pins 1 and 2 of P11 connector, or faulty connector.	Have jumper wire between pins 1 and 2 checked.
	Faulty I/O board.	Have I/O board checked and replaced if necessary.
	Open interlock on PVS units.	Have fan, extinguisher switch, side panel switches, and air pressure switch circuits checked.
E70-B	Faulty Power Switch, or switch wiring. Faulty I/O board.	Have Power switch checked, along with its wiring. Have Input/Output board replaced if necessary.
E-92	24 VAC Fuse on I/O board open	24 VAC fuse on I/O Board open. Check for shorted component in 24-volt circuit. (I.E., hi limit, drain switch)

SECTION 4. INFORMATION MODE

4-1. INFORMATION MODE FUNCTIONS

This mode gathers and stores historic information on the fryer and Operator's performance. Press PROG and INFO at the same time and *INFO MODE* shows on display. Press PROG or INFO to access the steps and press DOWN to view the statistics within each step. Info Mode is intended for technical use, but the Operator can view the following information:

1. **E-LOG** - last 10 errors and time they occurred
2. **LAST LOAD** - information about the most recent cook cycle, or the cycle presently in progress
3. **DAILY STATS** - information for the last 7 days.
4. **REVIEW USAGE**- information accumulated since the last time this data was manually reset.
5. **INP A VHDSF M** - provides test of fryer inputs
6. **OUTP** - shows the state of heater and pressure
7. **OIL TMP** - temperature of shortening
8. **CPU TMP** - temperature of PC board
9. **ANALOG** - status of controller's a-to-d converter
10. **AMPS** - the present amp readings to heaters.

Press and hold PROG to exit Information Mode at any time, or after 2 minutes, controls automatically exit back to normal operation.

1. E-LOG (error code log)
Press DOWN and "1A. (date & time) *NOW* shows in display. This is the present date and time.

Press DOWN and if a error was recorded, "1B. (date, time, and error code information)" shows in display. This is the latest error code that the controls recorded.

4-1. INFORMATION MODE FUNCTIONS (Continued)

Press ▼ DOWN and the next latest error code information can be seen. Up to 10 error codes (1B to 1K) can be stored in the E-LOG section.

Press P PROG ▷ to continue to LAST LOAD.

2. LAST LOAD

Press ▼ DOWN to view the following information from the most recent cook cycle.

FUNCTION	DISPLAY EX:
Time of day the last cook cycle was started	STARTED 10.25A
Product (Last product cooked)	PRODUCT -2-
Ready? (Was fryer Ready before start?)	READY? YES
Stopped: Time remaining, or secs past Done	*DONE* + 9 SECS
Actual Elapsed Cook Time (real seconds)	ACTUAL TIME 7:38
Programmed Cook Time	PROG TIME 7:00
Actual Time vs. Prog Time (Percentage)	ACT / PROG 109%
Max Temp during cook cycle	MAX TEMP 327°F
Min Temp during cook cycle	MIN TEMP 313°F
Avg Temp during cook cycle	AVG TEMP 322°F
Heat On (percentage) during cook cycle	HEAT ON 73%

Only if Presently Cooking:

Present cook step, setpoint, and time rem.	STEP 1:325°F 6:47
Actual Oil Temp., Deg below Load Comp Avg, present Stretch Time (real secs / ck sec)	313°F LC-12° 1.06

Press P PROG ▷ to continue to DAILY STATS.

4-1. INFORMATION MODE FUNCTIONS (Continued)

3. DAILY STATS (reset each day)

Press DOWN to view the following operation information for any of the last 7 days. Press IDLE CLEAN to select which day.

FUNCTION	DISPLAY EX:
Day this data was recorded for	TUE* APR-30
Number of Hours:Minutes the fryer was on	TUE* ON HRS 13:45
Number of times oil was filtered that day	TUE* FILTERED 3
Total number of cook cycles that day	TUE* TOTAL CK 38
Cook Cycles for Product #1	TUE* COOK -1- 17
Cook Cycles for Product #2	TUE* COOK -2- 9
Cook Cycles for Product #3	TUE* COOK -3- 5
Cook Cycles for Product #4	TUE* COOK -4- 0
Cook Cycles for Product #5	TUE* COOK -5- 0
Cook Cycles for Product #6	TUE* COOK -6- 6
Cook Cycles for Product #7	TUE* COOK -7- 0
Cook Cycles for Product #8	TUE* COOK -8- 0
Cook Cycles for Product #9	TUE* COOK -9- 1
Cook Cycles for Product #0	TUE* COOK -0- 0

Press P PROG to continue to REVIEW USAGE.

4. REVIEW USAGE

Press DOWN to view the accumulated information since the data was manually reset:

FUNCTION	DISPLAY EX:
Day the usage data was previously reset	SINCE APR-19
Number of hours the fryer was on	PWR ON HRS 165
Number of times oil was filtered	FILTERED 34
Total number of cook cycles	TOTAL CK 462
Cook Cycles for Product #1	COOKED -1- 193
Cook Cycles for Product #2	COOKED -2- 107
Cook Cycles for Product #3	COOKED -3- 58
Cook Cycles for Product #4	COOKED -4- 0
Cook Cycles for Product #5	COOKED -5- 13
Cook Cycles for Product #6	COOKED -6- 69
Cook Cycles for Product #7	COOKED -7- 0
Cook Cycles for Product #8	COOKED -8- 7
Cook Cycles for Product #9	COOKED -9- 15
Cook Cycles for Product #0	COOKED -0- 0
Reset usage data: Enter the Mgr Code (1, 2, 3 unless changed) on this step to zero out all the usage information.	RESET USG / ENTER CODE ------

Press P PROG to continue to INP A_VHDSF_M.

4-1. INFORMATION MODE FUNCTIONS (Continued)

5. INP A_VHDSF_M

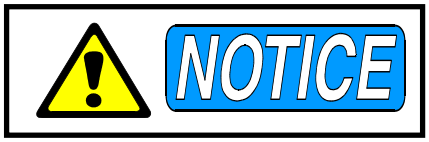
Press DOWN to view the status of components and inputs. If the input signal is detected, an identifying letter is displayed (see below). If the signal is not detected, "_" is displayed.

With the Cook/Pump switch in the COOK position, and all inputs detected, "H_ P_ A_VHDSF_M" shows in the display.

See below for "definition" of codes.

A = Power Switch in COOK position.
B = Power Switch in PUMP position
V = Volts - 24 VAC detected
H = High Limit - If "H" is present, the high limit is good. If "H" is missing, the high limit is tripped (overheated) or faulty.
D = DRAIN SWITCH-If "D" is present, the drain handle is closed. If "D" is missing, the drain is open or faulty.
S = Cook/Pump switch "on" interlock circuit: If "S" is present, the Cook/Pump switch is in the COOK position. If the "S" is missing, the power switch is either off, failed, or wired incorrectly.
F = FAN
P = PV – Detects 24 V jumper to PV terminal – Gas fryers only
M = MV - Detects 24 V jumper to MV terminal - Electric fryers only

Press DOWN to view the specific status of each input. An underscore ("_") indicates the input is not presently detected. A Checkmark ("√") indicates the signal is detecting a normal input. A blinking ("X") indicates the signal is presently detected, but is detected as a half-wave (partially failed) input.



The V, H, D, S, F, P and M signals below are wired in series. The first signal missing out of this sequence l generally causes all signals to the right of it to be missing as well.

Press P PROG ▷ to continue onto OUTP H* P_.

4-1. INFORMATION MODE FUNCTIONS (Continued)

6. OUTP H* P_ (F*H*P_ for gas units)
This mode displays the status of components and outputs. If the output signal is detected, an identifying letter is displayed (see below), followed by an "*". If the output is off, "_" is displayed.
F = Fan output (gas only)
H = Heat output
P = Pressure output

On gas units, if fan is on, "F*" shows in display. If fan is off, "F_" shows in display. If controls senses a problem with the fan output, "F*" shows in display, with the "*" flashing.

If heat is on, "H*" shows in display. If heat is off, "H_" shows in display. If controls senses a problem with the heat output, "H*" shows in display, with the "*" flashing.

If pressure is on, "P*" shows in display. If pressure is off, "P_" shows in display. If controls senses a problem with the pressure output, "P*" shows in display, with the "*" flashing.

Press ▼ DOWN to view the amp "DRAW" status of each output. "F √", "H √" and "P √" in the display means the amps are good. A flashing "X" behind the F, H or P means too much current.

Press ▼ DOWN to view the No Connect/Ground ("NC/GND") status of each output. This monitors a possible problem with the relays on the output PC board.

"F √", "H √" and "P √" in the display means everything on the output PC board is good. A flashing "X" behind the F, H or P means a problem exists.

Press ▼ DOWN to view the outputs and inputs (see step 10) together.

Press P PROG ▷ to continue onto the OIL TMP reading.

7. OIL TMP
This step shows the present peanut oil temperature. The display shows "7. OIL TMP (temp.)".

Press P PROG ▷ to continue onto the CPU TMP reading.

4-1. INFORMATION MODE FUNCTIONS (Continued)

8. CPU TMP
This step shows the present PC board temperature.

Press P PROG ▷ to continue onto the ANALOG reading.

9. ANALOG <1> 2.86V
This step displays the present status of any channel of the controller's a to d converter. This feature may be useful to a technician troubleshooting a problem with the fryer or controller.

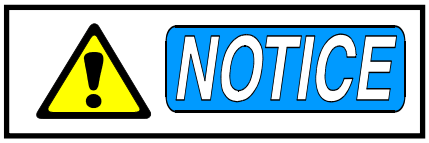
The displayed value can be toggled between Volts and Bits by pressing 0. If the displayed value has a decimal point, it is voltage (0 to 5 VDC). If no decimal point is shown, the value is a-to-d bits (0 - 4095).

Press P PROG ▷ to continue onto AMPS reading.

10. AMPS 33 33 33
This display shows the present readings from the fryer's amps sensors, which monitor the electrical current supplied to the heaters.

These values indicate the current through each supply leg to the heaters. These values do not necessarily correspond directly to the current through an individual heater coil.

The "Amps" values should normally cycle on and off with the Heat light, and all three values should be about the same.



Press and hold P PROG ▷ to exit Information Mode at any time, or after 2 minutes, controls automatically exit back to normal operation.

SECTION 5. PARTS INFORMATION & WIRING DIAGRAMS

5-1. INTRODUCTION

This section identifies and lists the replaceable parts of the Henny Penny Computron 8000.

5-2. GENUINE PARTS

Use only genuine Henny Penny parts in your fryer. Using a part of lesser quality or substitute design may result in fryer damage or personal injury.

5-3. HOW TO ORDER

Once the part you want to order has been found in the Parts List, write down the following information:

1. From the Parts List

	(Sample)
Item Number	13
Part Number	29898
Description	Power Switch

2. From the data plate

	(Sample)
Product Number	PFE-500.0
Serial Number	0001
Voltage	208V

5-4. PRICES

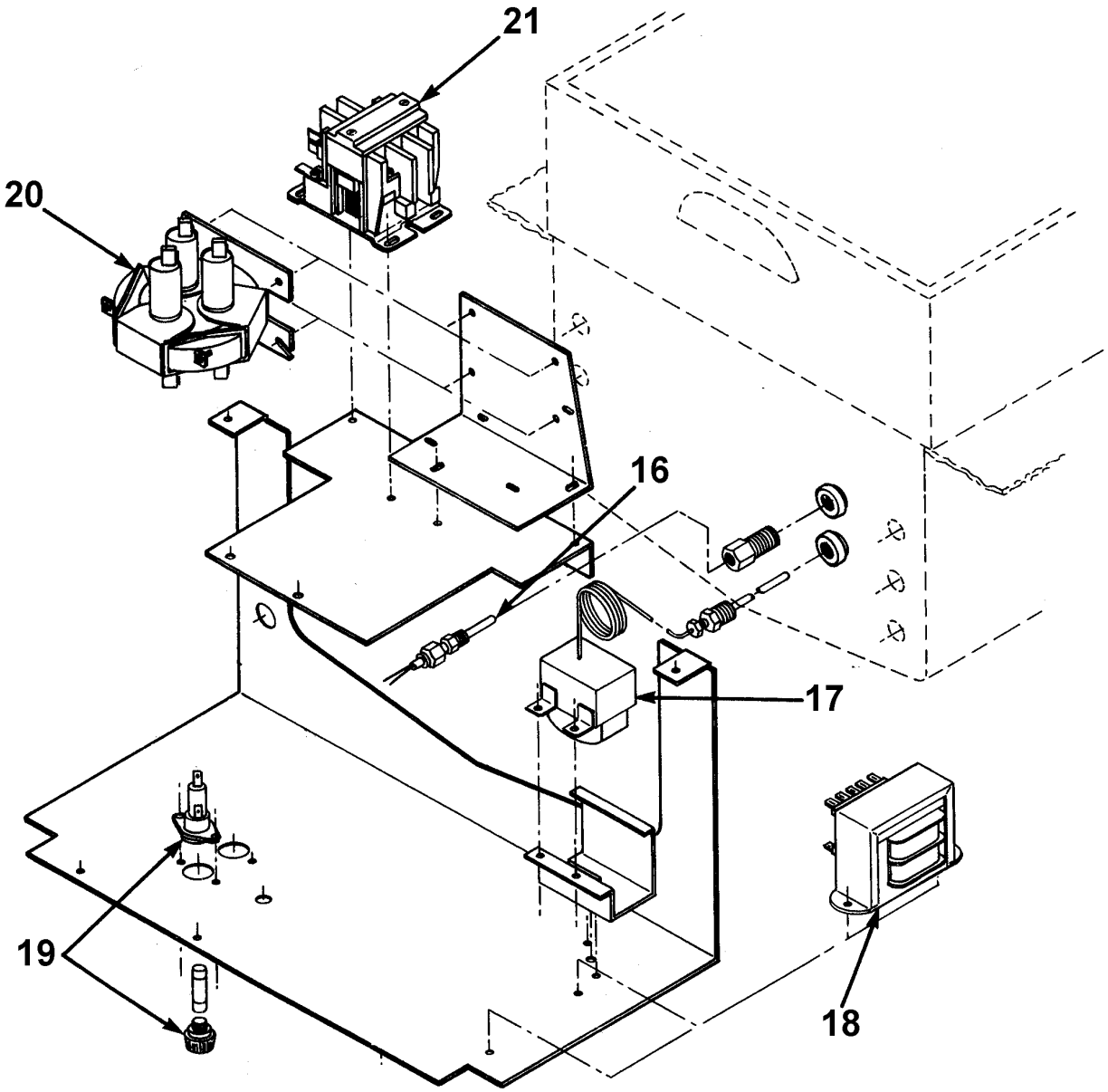
Your distributor has a price parts list and will be glad to inform you of the cost of your parts order.

5-5. DELIVERY

Commonly replaced items are stocked by your distributor and will be sent out when your order is received. Other parts will be ordered by your distributor from Henny Penny Corporation. Normally, these will be sent to your distributor within three working days.

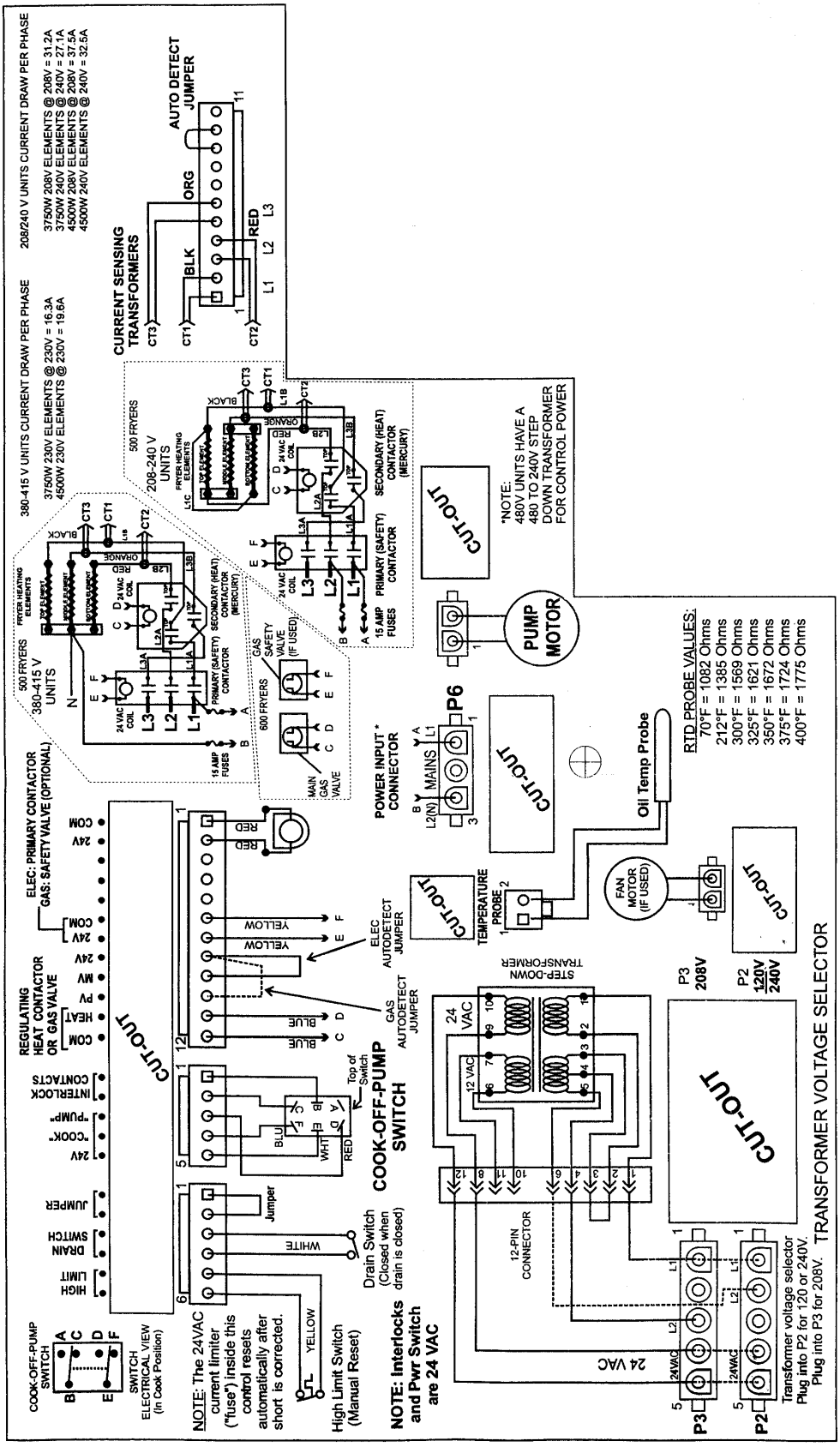
5-6. WARRANTY

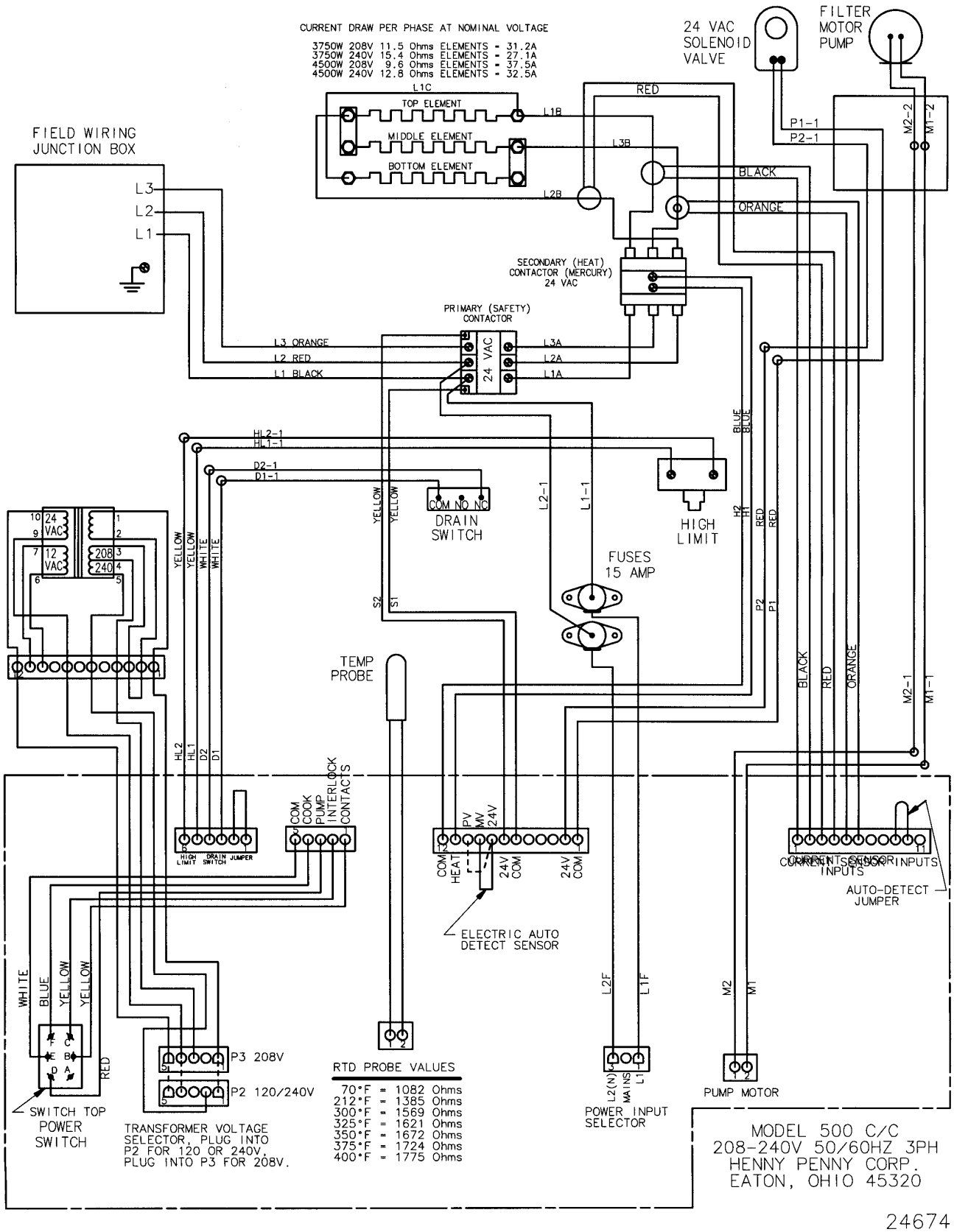
All replacement parts (except lamps and fuses) are covered under warranty for 90 days against manufacturing defects and workmanship. If damage occurs during shipping, notify the carrier at once so that a claim may be properly filed. Refer to warranty on the front of this section for other rights and limitations.

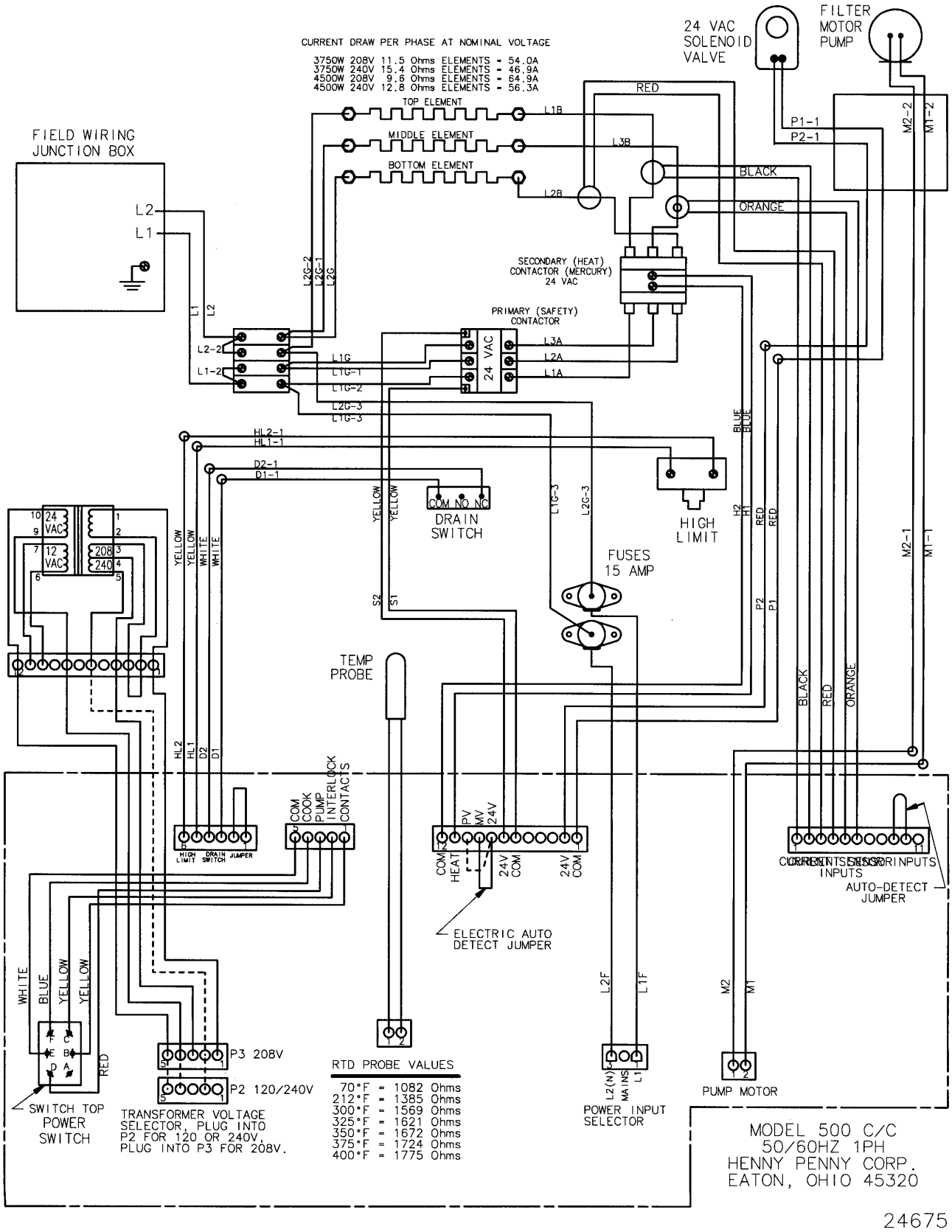

21
20
16
17
19
18

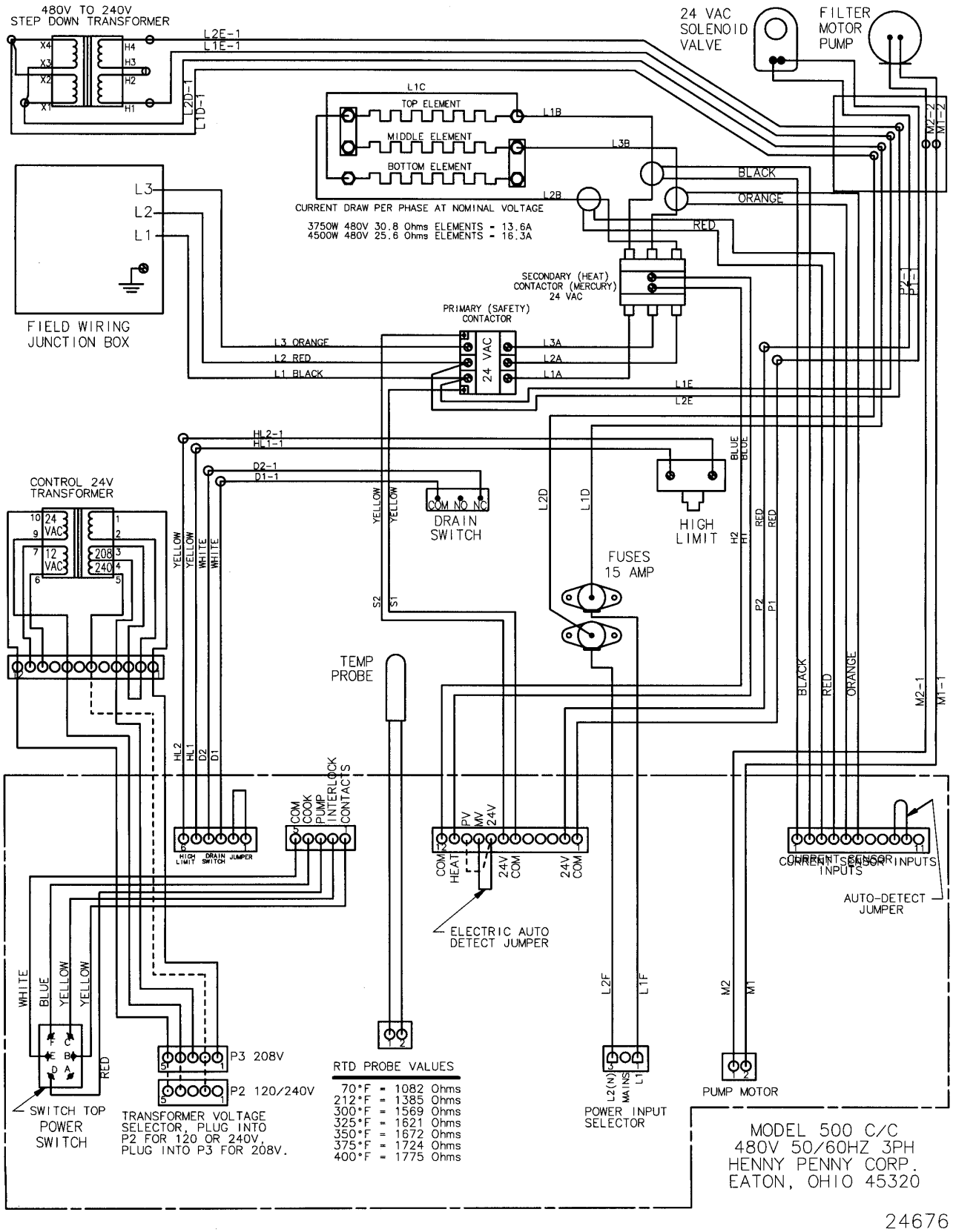
Item Number	Part Number	Description	Qty
(Nos. 11, 13 & 15 page 1-3)			
11	32633	Card – C8000 Std. Product Menu	1
11	32634	Card – C8000 Blank Menu	1
13	29898	Power Switch	1
15	27308	Decal – Control –Bent	1
15	24849	Decal – Control – Flat	1
15	32658	Decal – Control – '02	1
16	55167	Assembly – Probe/Compression Fitting – Ele.	1
16	14331	Kit – 600 Temp. Probe/Gauge	1
17	16738	High Limit – 450 degree F.	1
18	29521	Assembly – Transformer	1
19	18364	Assembly – Fuse Holder – 15 amp	2
19	EF02-007	Fuse – 15 amp	2
20	29510	Contactor – Mercury – 24 VAC	1
21	51795	Contactor – 24 VAC	1
22*	32612RB	Assembly – Control 8000 Flat Panel (SN: KA021JJ to GA085JB-GAS) (SN: KB021JJ to HB013JB-ELEC.)	1
22*	32660RB	Assembly – Control 8000 Flat Panel (SN: GA086JB and above-GAS) (SN: HB014JB and above-ELEC.)	1
22*	32613RB	Assembly – Control 8000 Bent Panel (SN: KA020JJ and below-GAS) (SN: KB020JJ and below-ELEC.)	1
23*	26974	Assembly – Speaker	1
24*	29515	Solenoid – 24 Volt – 60 Hz.	1
24*	29698	Solenoid – 24 Volt – 50 Hz.	1
24*	29547	Solenoid Coil – 24 Volt – 50/60 Hz.	1
25*	63294	Insulation – Fryer Pot – ¼"	1
25*	63295	Insulation – Fryer Pot – 1/8"	1
26*	24347	Assembly – Current Sense Xformers	1

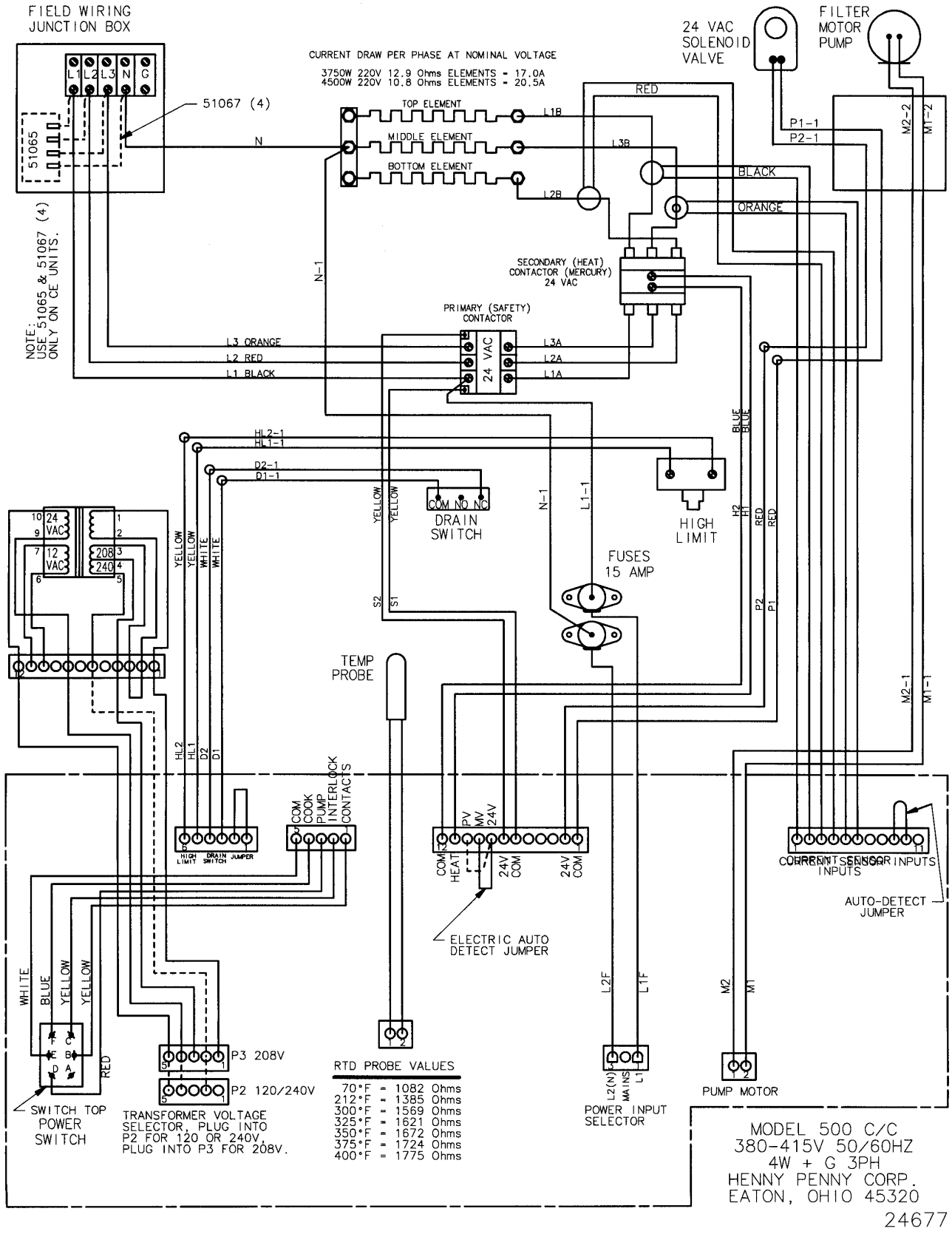
*not shown

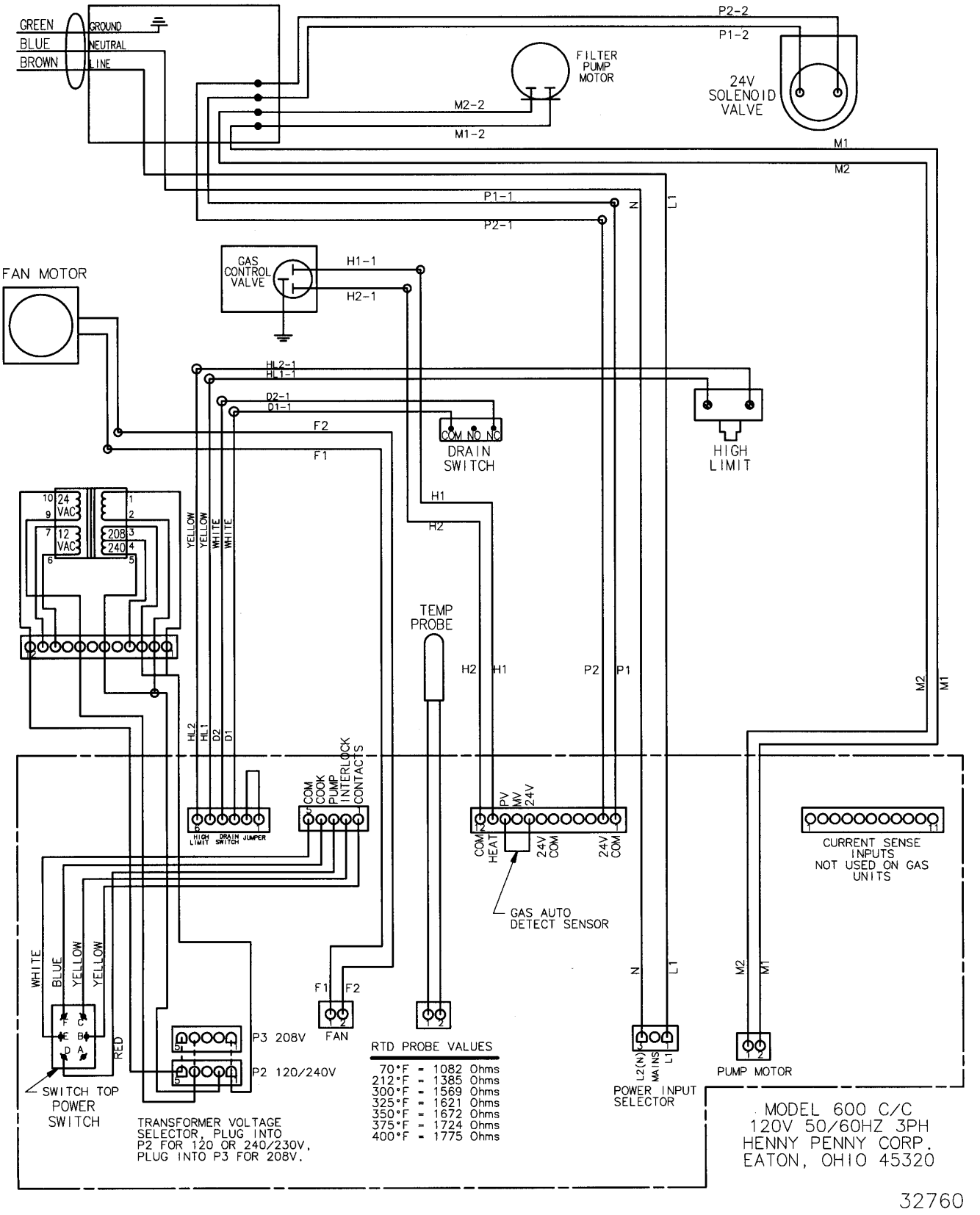

380-415 V UNITS CURRENT DRAW PER PHASE
3750W 230V ELEMENTS @ 230V = 16.3A
4500W 230V ELEMENTS @ 230V = 19.6A
208/240 V UNITS CURRENT DRAW PER PHASE
3750W 208V ELEMENTS @ 208V = 31.2A
3750W 240V ELEMENTS @ 240V = 27.1A
4500W 208V ELEMENTS @ 208V = 37.5A
4500W 240V ELEMENTS @ 240V = 32.5A
CURRENT SENSING TRANSFORMERS
AUTO DETECT JUMPER
500 FRYERS
380-415 V UNITS
208-240 V UNITS
FRYER HEATING ELEMENTS
PRIMARY (SAFETY) CONTACTOR
SECONDARY (HEAT) CONTACTOR (MERCURY)
15 AMP FUSES
GAS SAFETY VALVE (IF USED)
600 FRYERS
MAIN GAS VALVE
POWER INPUT * CONNECTOR
MAINS
P6
CUT-OUT
PUMP MOTOR
*NOTE:
480V UNITS HAVE A
480 TO 240V STEP
DOWN TRANSFORMER
FOR CONTROL POWER
RTD PROBE VALUES:
70°F = 1082 Ohms
212°F = 1385 Ohms
300°F = 1569 Ohms
325°F = 1621 Ohms
350°F = 1672 Ohms
375°F = 1724 Ohms
400°F = 1775 Ohms
Oil Temp Probe
TEMPERATURE PROBE
FAN MOTOR (IF USED)
ELEC: PRIMARY CONTACTOR
GAS: SAFETY VALVE (OPTIONAL)
REGULATING HEAT CONTACTOR OR GAS VALVE
INTERLOCK CONTACTS
"PUMP"
"COOK"
JUMPER
DRAIN SWITCH
HIGH LIMIT
ELEC AUTODETECT JUMPER
GAS AUTODETECT JUMPER
COOK-OFF-PUMP SWITCH
STEP-DOWN TRANSFORMER
24 VAC
12 VAC
P3 208V
P2 120V 240V
12-PIN CONNECTOR
24 VAC
Transformer voltage selector
Plug into P2 for 120 or 240V.
Plug into P3 for 208V.
TRANSFORMER VOLTAGE SELECTOR
COOK-OFF-PUMP SWITCH
SWITCH ELECTRICAL VIEW (In Cook Position)
NOTE: The 24VAC current limiter ("fuse") inside this control resets automatically after short is corrected.
High Limit Switch (Manual Reset)
Drain Switch (Closed when drain is closed)
NOTE: interlocks and Pwr Switch are 24 VAC
COOK-OFF-PUMP SWITCH
Top of Switch
Jumper
WHITE
YELLOW
BLUE
RED
ORANGE
BLACK

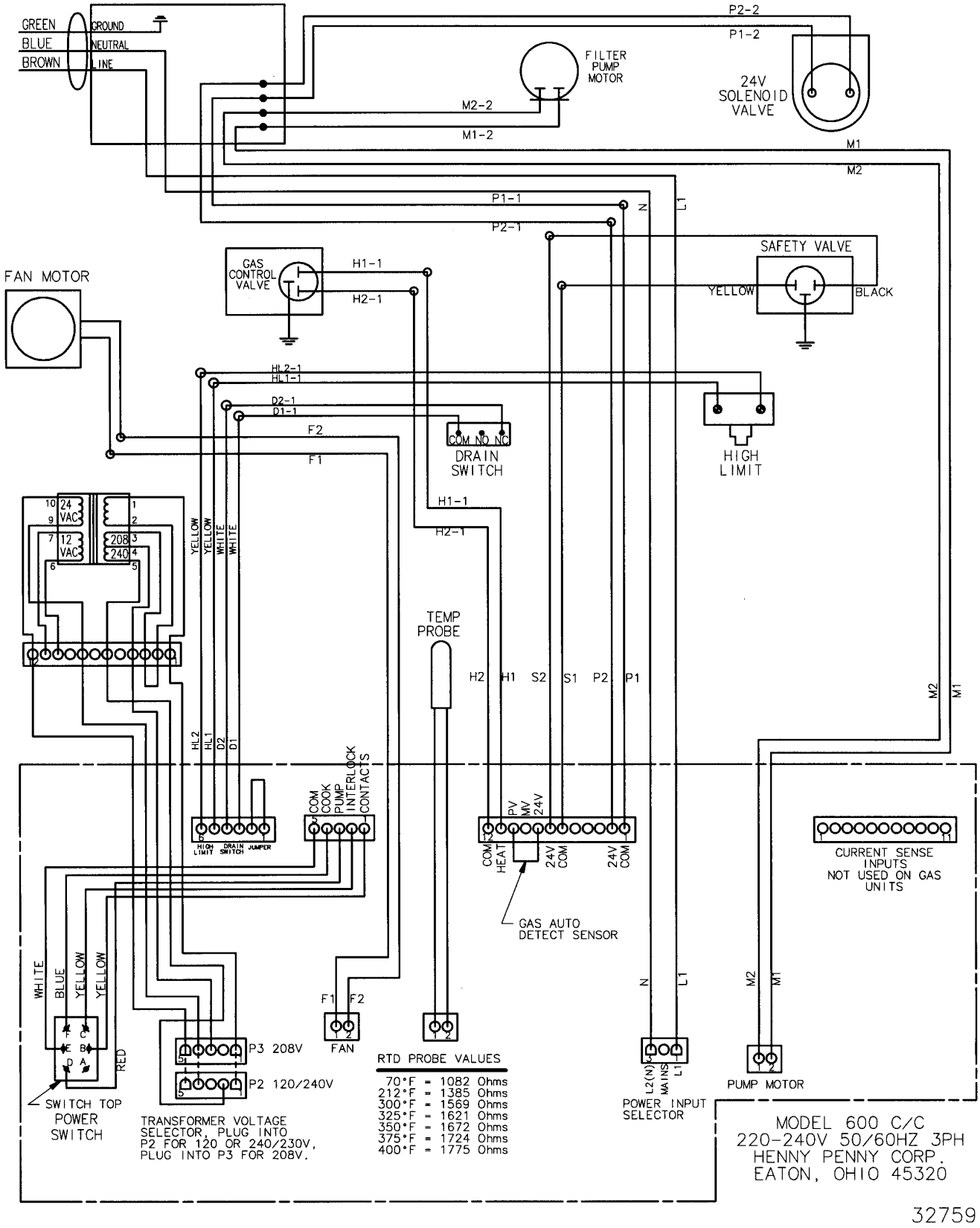

CURRENT DRAW PER PHASE AT NOMINAL VOLTAGE
3750W 208V 11.5 Ohms ELEMENTS = 31.2A
3750W 240V 15.4 Ohms ELEMENTS = 27.1A
4500W 208V 9.6 Ohms ELEMENTS = 37.5A
4500W 240V 12.8 Ohms ELEMENTS = 32.5A
24 VAC SOLENOID VALVE
FILTER MOTOR PUMP
FIELD WIRING JUNCTION BOX
L3
L2
L1
L1C
TOP ELEMENT
MIDDLE ELEMENT
BOTTOM ELEMENT
L1B
L3B
L2B
RED
BLACK
ORANGE
P1-1
P2-1
M2-2
M1-2
SECONDARY (HEAT) CONTACTOR (MERCURY) 24 VAC
PRIMARY (SAFETY) CONTACTOR
24 VAC
L3 ORANGE
L2 RED
L1 BLACK
L3A
L2A
L1A
HL2-1
HL1-1
D2-1
D1-1
BLUE
BLUE
YELLOW
YELLOW
COM NO NC
DRAIN SWITCH
L2-1
L1-1
HIGH LIMIT
H2
H1
RED
RED
FUSES 15 AMP
S2
S1
P2
P1
24 VAC
12 VAC
208
240
WHITE
WHITE
TEMP PROBE
BLACK
RED
ORANGE
M2-1
M1-1
HL2
HL1
D2
D1
COM
COOK
PUMP
INTERLOCK
CONTACTS
HIGH LIMIT
DRAIN SWITCH
JUMPER
COM
HEAT
PV
MV
24V
24V COM
24V COM
CURRENT SENSOR INPUTS
AUTO-DETECT JUMPER
ELECTRIC AUTO DETECT SENSOR
WHITE
BLUE
YELLOW
YELLOW
RED
P3 208V
P2 120/240V
SWITCH TOP POWER SWITCH
TRANSFORMER VOLTAGE SELECTOR, PLUG INTO P2 FOR 120 OR 240V, PLUG INTO P3 FOR 208V.
RTD PROBE VALUES
70°F = 1082 Ohms
212°F = 1385 Ohms
300°F = 1569 Ohms
325°F = 1621 Ohms
350°F = 1672 Ohms
375°F = 1724 Ohms
400°F = 1775 Ohms
L2F
L1F
L2(N)
MAINS
L1
POWER INPUT SELECTOR
M2
M1
PUMP MOTOR
MODEL 500 C/C
208-240V 50/60HZ 3PH
HENNY PENNY CORP.
EATON, OHIO 45320
24674

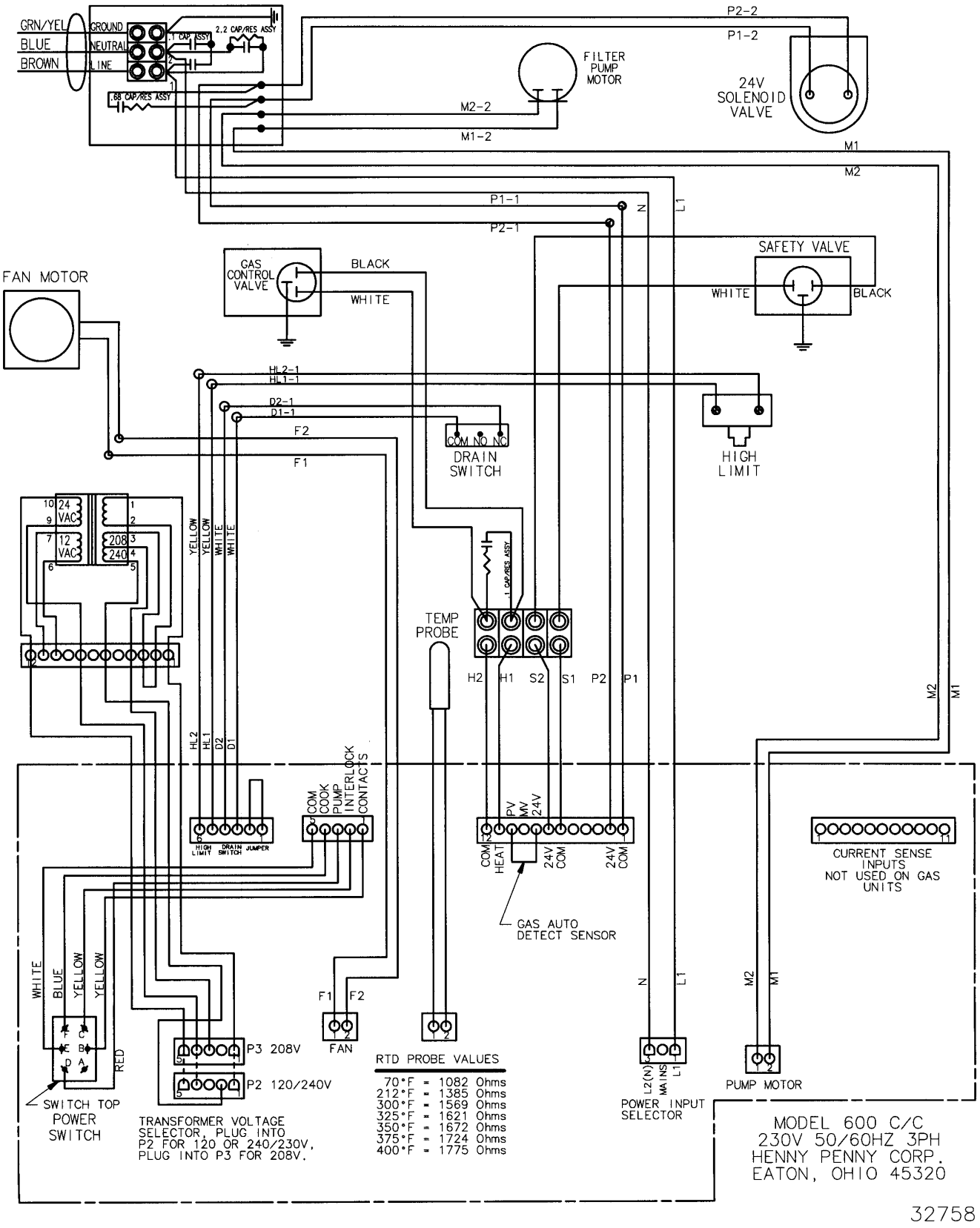

CURRENT DRAW PER PHASE AT NOMINAL VOLTAGE
3750W 208V 11.5 Ohms ELEMENTS = 54.0A
3750W 240V 15.4 Ohms ELEMENTS = 46.9A
4500W 208V 9.6 Ohms ELEMENTS = 64.9A
4500W 240V 12.8 Ohms ELEMENTS = 56.3A
24 VAC SOLENOID VALVE
FILTER MOTOR PUMP
FIELD WIRING JUNCTION BOX
TOP ELEMENT
MIDDLE ELEMENT
BOTTOM ELEMENT
SECONDARY (HEAT) CONTACTOR (MERCURY) 24 VAC
PRIMARY (SAFETY) CONTACTOR
24 VAC
DRAIN SWITCH
HIGH LIMIT
FUSES 15 AMP
TEMP PROBE
ELECTRIC AUTO DETECT JUMPER
AUTO-DETECT JUMPER
SWITCH TOP POWER SWITCH
TRANSFORMER VOLTAGE SELECTOR, PLUG INTO P2 FOR 120 OR 240V, PLUG INTO P3 FOR 208V.
P3 208V
P2 120/240V
RTD PROBE VALUES
70°F = 1082 Ohms
212°F = 1385 Ohms
300°F = 1569 Ohms
325°F = 1621 Ohms
350°F = 1672 Ohms
375°F = 1724 Ohms
400°F = 1775 Ohms
POWER INPUT SELECTOR
PUMP MOTOR
MODEL 500 C/C
50/60HZ 1PH
HENNY PENNY CORP.
EATON, OHIO 45320
24675


480V TO 240V
STEP DOWN TRANSFORMER
X4
X3
X2
X1
H4
H3
H2
H1
L2E-1
L1E-1
L2D-1
L1D-1
L1C
TOP ELEMENT
MIDDLE ELEMENT
BOTTOM ELEMENT
L1B
L3B
L2B
CURRENT DRAW PER PHASE AT NOMINAL VOLTAGE
3750W 480V 30.8 Ohms ELEMENTS = 13.6A
4500W 480V 25.6 Ohms ELEMENTS = 16.3A
24 VAC
SOLENOID
VALVE
FILTER
MOTOR
PUMP
M2-2
M1-2
BLACK
ORANGE
RED
L3
L2
L1
FIELD WIRING
JUNCTION BOX
SECONDARY (HEAT)
CONTACTOR (MERCURY)
24 VAC
PRIMARY (SAFETY)
CONTACTOR
P2-1
P1-1
L3 ORANGE
L2 RED
L1 BLACK
24 VAC
L3A
L2A
L1A
L1F
L2E
HL2-1
HL1-1
D2-1
D1-1
CONTROL 24V
TRANSFORMER
10
9
7
6
24 VAC
12 VAC
1
2
208
240
3
4
5
YELLOW
YELLOW
WHITE
WHITE
COM NO NC
DRAIN
SWITCH
L2D
L1D
BLUE
BLUE
HIGH
LIMIT
H2
H1
RED
RED
FUSES
15 AMP
S2
S1
P2
P1
TEMP
PROBE
HL2
HL1
D2
D1
BLACK
RED
ORANGE
M2-1
M1-1
COM
COOK
PUMP
INTERLOCK
CONTACTS
HIGH LIMIT
DRAIN SWITCH
JUMPER
COM
HEAT
PV
MV
24V
24V COM
24V COM
CURRENT SENSOR INPUTS
AUTO-DETECT
JUMPER
ELECTRIC AUTO
DETECT JUMPER
WHITE
BLUE
YELLOW
YELLOW
RED
P3 208V
P2 120/240V
SWITCH TOP
POWER
SWITCH
TRANSFORMER VOLTAGE
SELECTOR, PLUG INTO
P2 FOR 120 OR 240V,
PLUG INTO P3 FOR 208V.
RTD PROBE VALUES
70°F = 1082 Ohms
212°F = 1385 Ohms
300°F = 1569 Ohms
325°F = 1621 Ohms
350°F = 1672 Ohms
375°F = 1724 Ohms
400°F = 1775 Ohms
L2F
L1F
L2(N)
MAINS
L1
POWER INPUT
SELECTOR
M2
M1
PUMP MOTOR
MODEL 500 C/C
480V 50/60HZ 3PH
HENNY PENNY CORP.
EATON, OHIO 45320
24676


FIELD WIRING JUNCTION BOX
L1 L2 L3 N G
51065
51067 (4)
NOTE: USE 51065 & 51067 (4) ONLY ON CE UNITS.
CURRENT DRAW PER PHASE AT NOMINAL VOLTAGE
3750W 220V 12.9 Ohms ELEMENTS - 17.0A
4500W 220V 10.8 Ohms ELEMENTS - 20.5A
TOP ELEMENT
MIDDLE ELEMENT
BOTTOM ELEMENT
L1B
L3B
L2B
N
N-1
24 VAC SOLENOID VALVE
FILTER MOTOR PUMP
RED
BLACK
ORANGE
P1-1
P2-1
M2-2
M1-2
SECONDARY (HEAT) CONTACTOR (MERCURY) 24 VAC
PRIMARY (SAFETY) CONTACTOR
L3 ORANGE
L2 RED
L1 BLACK
24 VAC
L3A
L2A
L1A
HL2-1
HL1-1
D2-1
D1-1
YELLOW
WHITE
BLUE
COM NO NC
DRAIN SWITCH
HIGH LIMIT
H2
H1
FUSES 15 AMP
L1-1
S2
S1
P2
P1
M2-1
M1-1
TEMP PROBE
10 24 VAC
9
7 12 VAC
6
1
2
208
240
3
4
5
HL2
HL1
D2
D1
HIGH LIMIT
DRAIN SWITCH JUMPER
COM COOK PUMP INTERLOCK CONTACTS
COM
HEAT
PV
MV
24V
24V COM
24V COM
CURRENT SENSOR INPUTS
AUTO-DETECT JUMPER
ELECTRIC AUTO DETECT JUMPER
WHITE
BLUE
YELLOW
YELLOW
RED
SWITCH TOP POWER SWITCH
P3 208V
P2 120/240V
TRANSFORMER VOLTAGE SELECTOR, PLUG INTO P2 FOR 120 OR 240V, PLUG INTO P3 FOR 208V.
RTD PROBE VALUES
70°F = 1082 Ohms
212°F = 1385 Ohms
300°F = 1569 Ohms
325°F = 1621 Ohms
350°F = 1672 Ohms
375°F = 1724 Ohms
400°F = 1775 Ohms
L2F
L1F
L2(N)
MAINS
L1
POWER INPUT SELECTOR
M2
M1
PUMP MOTOR
MODEL 500 C/C
380-415V 50/60HZ
4W + G 3PH
HENNY PENNY CORP.
EATON, OHIO 45320
24677


GREEN
BLUE
BROWN
GROUND
NEUTRAL
LINE
P2-2
P1-2
FILTER PUMP MOTOR
24V SOLENOID VALVE
M2-2
M1-2
M1
M2
P1-1
P2-1
N
L1
FAN MOTOR
GAS CONTROL VALVE
H1-1
H2-1
HL2-1
HL1-1
D2-1
D1-1
F2
F1
COM NO NC
DRAIN SWITCH
HIGH LIMIT
H1
H2
10 24 VAC 1
9 2
7 12 VAC 208 3
240 4
6 5
YELLOW
YELLOW
WHITE
WHITE
TEMP PROBE
H2 H1
P2 P1
M2 M1
HL2
HL1
D2
D1
HIGH LIMIT
DRAIN SWITCH
JUMPER
COM
COOK
PUMP
INTERLOCK
CONTACTS
PV
MV
24V
COM
HEAT
24V COM
24V COM
GAS AUTO DETECT SENSOR
CURRENT SENSE INPUTS NOT USED ON GAS UNITS
WHITE
BLUE
YELLOW
YELLOW
RED
F1 F2
FAN
P3 208V
P2 120/240V
SWITCH TOP POWER SWITCH
TRANSFORMER VOLTAGE SELECTOR, PLUG INTO P2 FOR 120 OR 240/230V, PLUG INTO P3 FOR 208V.
RTD PROBE VALUES
70°F = 1082 Ohms
212°F = 1385 Ohms
300°F = 1569 Ohms
325°F = 1621 Ohms
350°F = 1672 Ohms
375°F = 1724 Ohms
400°F = 1775 Ohms
N
L1
L2(N)
MAINS
L1
POWER INPUT SELECTOR
M2
M1
PUMP MOTOR
MODEL 600 C/C
120V 50/60HZ 3PH
HENNY PENNY CORP.
EATON, OHIO 45320
32760


GREEN
BLUE
BROWN
GROUND
NEUTRAL
LINE
P2-2
P1-2
FILTER PUMP MOTOR
24V SOLENOID VALVE
M2-2
M1-2
M1
M2
P1-1
P2-1
N
L1
SAFETY VALVE
YELLOW
BLACK
GAS CONTROL VALVE
H1-1
H2-1
FAN MOTOR
HL2-1
HL1-1
D2-1
D1-1
F2
F1
COM NO NC
DRAIN SWITCH
HIGH LIMIT
24 VAC
12 VAC
208
240
YELLOW
YELLOW
WHITE
WHITE
TEMP PROBE
H2 H1 S2 S1 P2 P1
HL2 HL1 D2 D1
HIGH LIMIT
DRAIN SWITCH
JUMPER
COM COOK PUMP INTERLOCK CONTACTS
PV MV 24V
COM HEAT
24V COM
24V COM
GAS AUTO DETECT SENSOR
CURRENT SENSE INPUTS NOT USED ON GAS UNITS
WHITE
BLUE
YELLOW
YELLOW
RED
SWITCH TOP POWER SWITCH
P3 208V
P2 120/240V
TRANSFORMER VOLTAGE SELECTOR, PLUG INTO P2 FOR 120 OR 240/230V, PLUG INTO P3 FOR 208V.
F1 F2
FAN
RTD PROBE VALUES
70°F = 1082 Ohms
212°F = 1385 Ohms
300°F = 1569 Ohms
325°F = 1621 Ohms
350°F = 1672 Ohms
375°F = 1724 Ohms
400°F = 1775 Ohms
L2(N) MAINS L1
POWER INPUT SELECTOR
M2 M1
PUMP MOTOR
MODEL 600 C/C
220-240V 50/60HZ 3PH
HENNY PENNY CORP.
EATON, OHIO 45320
32759


GRN/YEL
BLUE
BROWN
GROUND
NEUTRAL
LINE
.1 CAP ASSY
2.2 CAP/RES ASSY
.68 CAP/RES ASSY
P2-2
P1-2
FILTER PUMP MOTOR
24V SOLENOID VALVE
M2-2
M1-2
M1
M2
P1-1
P2-1
N
L1
SAFETY VALVE
WHITE
BLACK
GAS CONTROL VALVE
BLACK
WHITE
FAN MOTOR
HL2-1
HL1-1
D2-1
D1-1
F2
F1
COM NO NC
DRAIN SWITCH
HIGH LIMIT
24 VAC
12 VAC
208
240
YELLOW
YELLOW
WHITE
WHITE
TEMP PROBE
1 CAP/RES ASSY
H2 H1 S2 S1 P2 P1
HL2 HL1 D2 D1
COM COOK PUMP INTERLOCK CONTACTS
HIGH LIMIT
DRAIN SWITCH
JUMPER
COM HEAT
PV MV 24V
24V COM
24V COM
GAS AUTO DETECT SENSOR
CURRENT SENSE INPUTS NOT USED ON GAS UNITS
WHITE
BLUE
YELLOW
YELLOW
RED
SWITCH TOP POWER SWITCH
P3 208V
P2 120/240V
TRANSFORMER VOLTAGE SELECTOR, PLUG INTO P2 FOR 120 OR 240/230V, PLUG INTO P3 FOR 208V.
F1 F2
FAN
RTD PROBE VALUES
70°F = 1082 Ohms
212°F = 1385 Ohms
300°F = 1569 Ohms
325°F = 1621 Ohms
350°F = 1672 Ohms
375°F = 1724 Ohms
400°F = 1775 Ohms
N L1
L2(N) L1
MAINS
POWER INPUT SELECTOR
M2 M1
PUMP MOTOR
MODEL 600 C/C
230V 50/60HZ 3PH
HENNY PENNY CORP.
EATON, OHIO 45320
32758